

THE NATIONAL
Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 93

JULY 27, 1935

Number 4

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of
SHARPENING

All Cutting Equipment For Provisioners' and Packers' Machinery



THIRTY YEARS' EXPERIENCE in selling, servicing and repairing provisioners' machinery has enabled us to originate and perfect the Hydro-Magnetic Method of sharpening. This superior method of sharpening was developed because the large proportion of provisioners' complaints regarding their equipment were due to improper sharpening of their cutting equipment by obsolete types of grinders.

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A complete line of Knives, Plates,
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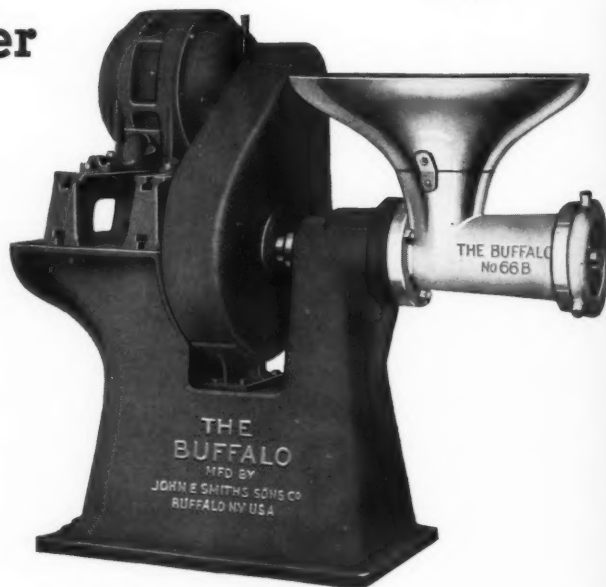
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"Salt?... *Why don't you* *call in* INTERNATIONAL"

"I mentioned to a chance acquaintance in the Pullman club car, a production problem I was having. We had checked everything at the plant, and I was on my way to talk to our head chemist. I suspected that our trouble came from the salt or our method of using it, but I could not prove it. My new acquaintance said:

"Why don't you call in International?"

"Why?" I asked. 'What do you know about salt?'

"Nothing—but I know something about International Salt Company. I know they're the biggest people in the business. I know they turn out every kind of salt. I know they have a whale of a good research department and that they offer help to anybody who uses salt. If I were in your place I think I'd take my troubles to headquarters.'"

And so he did!

It is an International policy to give every user of salt all the help, counsel and advice of its salt advisory service. If, from more than thirty years of experience, International can help anyone get better results from the use of salt, it helps the entire salt business—and that is International's business.

Whether you use International Salt or not, whether you ever will use International Salt or not, the advice and counsel of the International Salt Advisory Service are offered to you at no cost or obligation. If you have any problem concerning the right kind of salt to use or the best way to use it, any problem concerning the methods and cost of brine production, you are invited to submit it. To executives interested in the use of salt in meat packing, a profusely illustrated, 42 page book, "Salt Empire", will be sent on request.

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An outstanding contribution to the packing industry is The Lixate Process for Making Brine. Crystal clear brine, for pickling, for brining calfskins, for regenerating zeolite water softeners, and many other uses, is produced automatically and economically from rock salt. The Lixate Process has never failed to make important economies in every one of many installations in meat packing plants. Write for the "Lixate Book."



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The National Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

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Member



Audit Bureau of Circulations
Associated Business Papers
Official Organ Institute of American
Meat Packers.
Published weekly at 407 So. Dearborn
St., Chicago, Ill., by The National
Provisioner, Inc.

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Yearly Subscription: U. S., \$3.00;
Canada, \$6.50 (includes duty); for-
eign countries, \$5.00. Single copies,
25 cents.

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tered in U. S. Patent Office. Entered
as second-class matter, Oct. 8, 1919,
at the post office at Chicago, Ill.,
under act of March 3, 1879.

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Your Name on a "VISKING" Casing

Stays there until the SAUSAGE IS CONSUMED



Perfected printing processes

make "VISKING" imprints permanent

—they will not smudge or

run in any weather!

Over 70 patents issued by the United States and Foreign countries are owned by The Visking Corporation with many more pending. Purchasers of "VISKING" casings are licensed by The Visking Corporation to practice some of their patented processes during the preparation of food products when packaged in "VISKING" casings. However, licenses do not extend to the use of these patented processes in the preparation of products not to be packaged in "VISKING" casings.

• Because we PIONEERED with the invention of the original transparent cellulose casing—and because we created and PATENTED the processes for imprinting it—we

KNOW HOW imprinting should be done. And we are frank in saying that it took time, and worry, and expense, to gain that knowledge.

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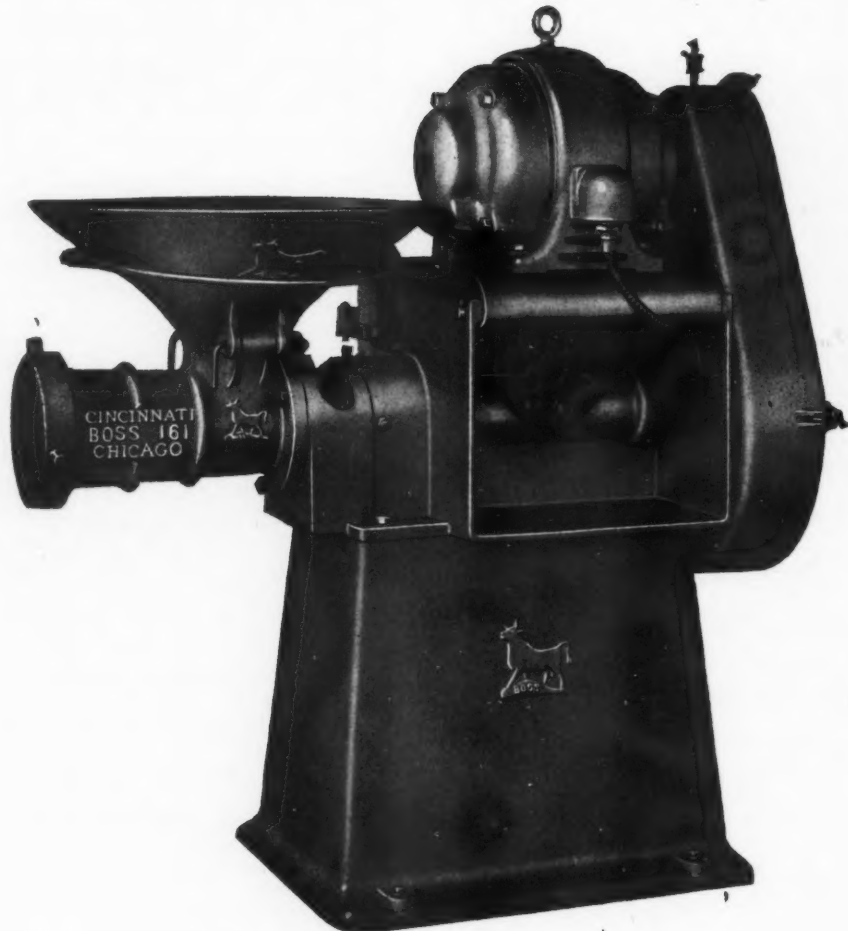
THE VISKING CORPORATION

"VISKING" is the registered trademark of The Visking Corporation to designate its cellulose Sausage Casings and Tubing.



6733 WEST 65th STREET • CHICAGO, ILLINOIS

NEW "BOSS" Safety Grinder



No. 451

This new type "BOSS" Safety Grinder is meeting with great success among the progressive sausage makers, who recognize its advanced and superior construction.

While embodying the greatest assurance of safe operation, it is far in advance of

any other type grinder in efficiency and economical operation.

By merely throwing the safety ring, which encircles the hopper, out of its normal position, the motor is stopped and the feed screw reversed.

A two-speed motor can be furnished for plants producing large quantities of pork sausage.

Obsolete Equipment Hampers Progress — "BOSS-EQUIP" Your Plant and Prosper!



The Cincinnati Butchers' Supply Corporation

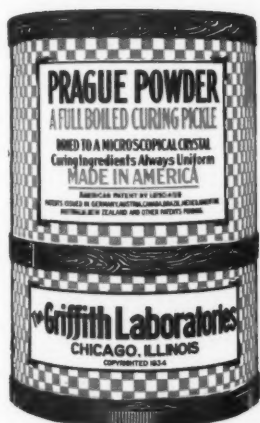
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Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1973-2008 Central Ave.
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PRAGUE POWDER

Registered U. S. Patent 1,950,459



A New Curing Crystal

The Nitrates are in the center of the small salt crystal just like the kernel is in the center of the nut.

No Nitrite melts on the meats to be cured except in the presence of the salt. This is important!

Use—

"Prague Powder Method"

FOR BOILING HAMS
FOR BARBECUE HAMS
FOR BAKING HAMS
FOR SLICING HAMS

WE CALL YOUR ATTENTION TO "A NEW IDEA"
"A RICH, RIPE FLAVOR" IN A "SHORT TIME CURE."

"PRAGUE CURE"

Hastens Your Market Possibilities

AN ALL-PURPOSE CURE

Ham - Bacon - Sausage

All the curing elements combined in a dry, invisible crystal, a firm physical union. When wet, it dissolves quickly, creating a *lasting bloom on the lean of the meats*, leaving no bitter taste. We have built this "perfect curing unit," molecular in construction and microscopical in size.

"PRAGUE POWDER" is made from a strong pickle. Super heated as "wet pickle" and forced through a quick-drying process, causing total drying in the fraction of a second.

"PRAGUE POWDER" is a practical *curing unit* with full power of *deep penetration* and *color fixation*. If you want flavor in your finished baked hams, cure them with PRAGUE POWDER. If you want a delightfully flavored boiled ham, cure with PRAGUE POWDER.



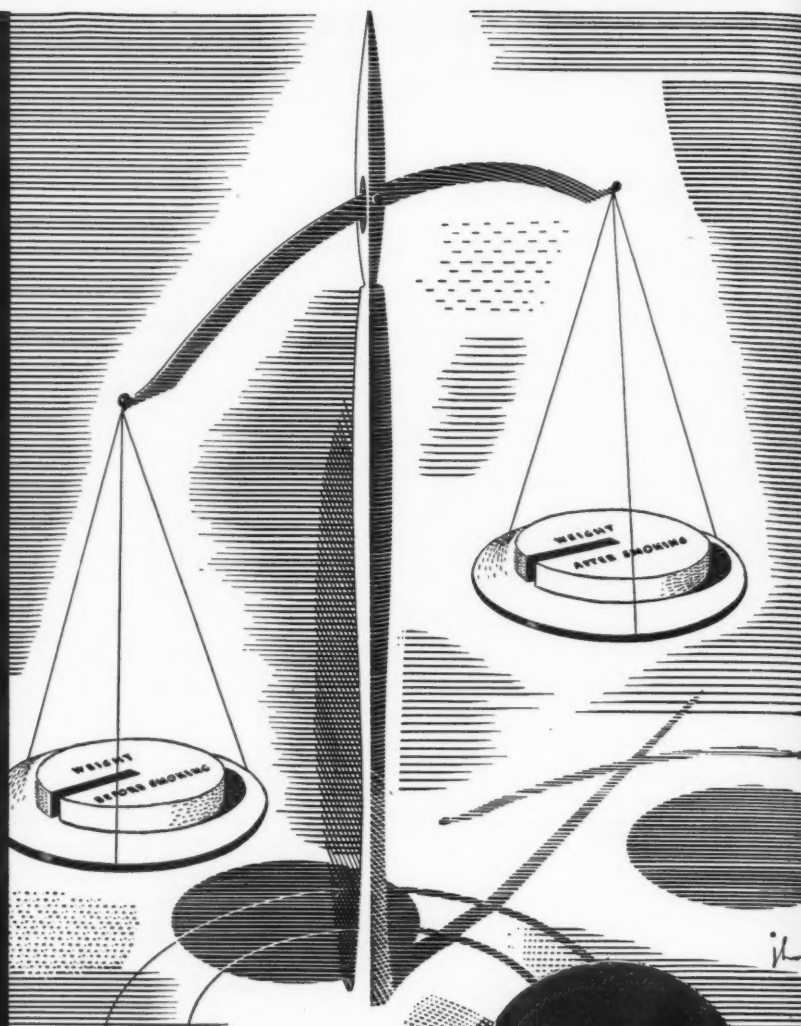
This Delicious
Baked Ham
was
PRAGUE CURED

"PRAGUE POWDER" has a tolerance not found in old style mixed cures. "PRAGUE POWDER CURE" converts the hemoglobin to a cured state giving the coloring effect of nitrites. "PRAGUE POWDER CURE" is mild, sweet and savory. The consuming public will appreciate "PRAGUE" Cured Hams and Bacons.

THE GRIFFITH LABORATORIES

1415-25 WEST 37th STREET, CHICAGO, ILLINOIS

HOW OFTEN
DOES
THIS HAPPEN IN
your
SMOKEHOUSE
?



Packers discover how to avoid costly shrink; find Taylor Smokehouse Recording Thermometers pay for themselves

HOW MUCH does shrink cost you in your smokehouse? What effect does variation in temperature have, not only in causing weight loss, but also in producing off-color and lower-quality meat?

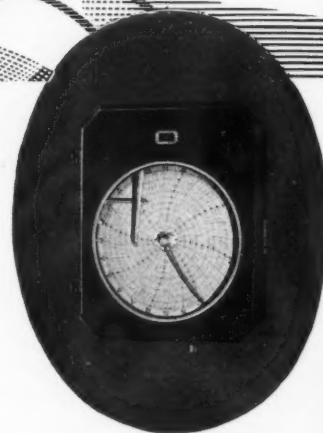
Many packers who *thought* that uniform temperature was guarding their meat products made investigations and have been rudely awakened. Where guesswork was the custom, losses from shrink were found to be much greater than can be imagined. One packer discovered variations in temperature as high as 45 to 50 degrees in the four floors of his smokehouse.

To help packers maintain the correct temperature in smokehouses, Taylor has developed a special instrument, The Taylor Smokehouse Recording Thermometer. It warns of temperature variations instantly and accurately. And it automat-

ically writes a permanent, 24-hour-a-day record of temperature.

The Taylor Recorder has a new, practically frictionless mechanism that contains many important refinements. This mechanism is housed in a one-piece, die-cast aluminum case that resists dust, moisture and fumes. The special armor and 18-8 Stainless Steel bulb resist the corrosive action of smoke—insuring long service.

Leading packers have found that this accurate, durable Recorder pays for itself in savings within a few months. See how you can save money and assure high quality meats. Send for the facts about the Taylor Smokehouse Recording Thermometer today. Write the Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. Manufacturers in England—Short & Mason, Ltd., London.



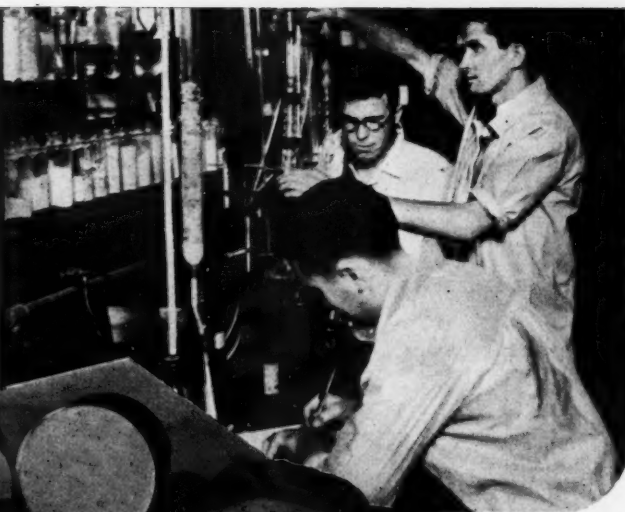
Refinements and improvements in the mechanism and construction of this new Taylor Recorder for Smokehouses make it one of the finest examples of precision instruments produced today.

Taylor

Indicating Recording • Controlling

**TEMPERATURE, PRESSURE and
FLOW INSTRUMENTS**

MORE *than just a* BETTER SAUSAGE FLOUR



Staley's Sausage Flour does more than
1. Improve binding qualities. 2. Increase
yield. 3. Reduce shrink. 4. Retain natural
juices. 5. Improve nutritive value. 6. Add
show case appeal.

It enables the manufacturer to make better
sausage and loaf goods easier.

It boosts sales because it gives the smooth,

clean cutting structure and colorful appear-
ance dealers demand.

It brings out the full depth of flavor and adds
wholesome goodness, winning consumer
preference.

We urge you to **get the facts**. We sincerely
believe you can improve quality and lower
your costs. Write Staley Sales Corp. or your
nearest distributor.

Staley's SAUSAGE FLOUR

STALEY SALES CORP., DECATUR, ILL.

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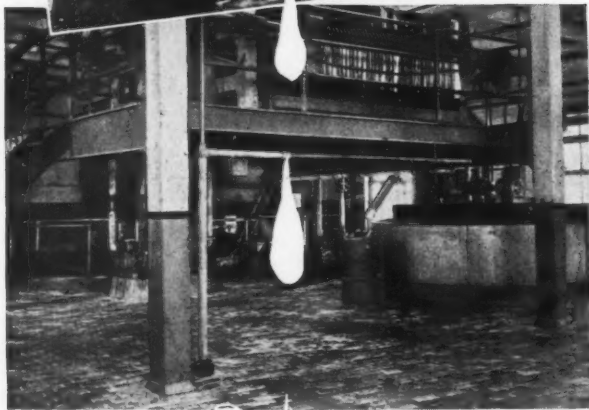
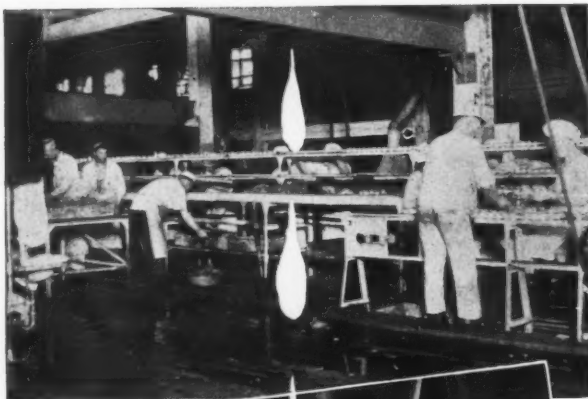
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For Cleaning Greasy Surfaces



A product specifically designed to make a hard job easy—ROYAL WASHING POWDER, was created by a meat packing organization which should and does know what is required in the cleaning of greasy surfaces in the packing plant. Wherever grease is found, ROYAL WASHING POWDER should be used, for it reduces time and labor costs—and does a better job of cleaning.

Preponderance of Alkali with JUST ENOUGH Soap

ROYAL WASHING POWDER is an excellent and most economical cleaning agent. High in alkali content with just a sufficient amount of soap to enable easy and quick rinsing. We are confident that you will be agreeably surprised at the results obtained.



ROYAL

WASHING POWDER

ARMOUR AND COMPANY • Industrial Soap Div.
1355 W. 31st St. Chicago, Illinois

THE NATIONAL Provisioner

Volume 93

THE MAGAZINE OF THE

Number 4

Meat Packing and Allied Industries

JULY 27, 1935

SENSIBLE MERCHANDISING PACKER'S *Greatest Need*

MEAT PACKERS must not permit temporary conditions—such as the processing tax situation—to monopolize their attention to the extent that they obscure fundamental principles of successful business.

No packer can be blamed if processing taxes are first in his thoughts at this time. He may have this situation well in hand through having set aside his tax money each week, whether he pays it over or not. If he cannot do this, his situation is critical, if not desperate.

But if he hopes to continue in business he must consider—now more than ever before—what sound business methods are.

Basis for Sound Merchandising

Fundamentals of successful meat packing may be expressed in these terms—"Buy Right"—"Make

Right"—"Sell Right." Of these the third is the most important. The day has passed when the packer can "get by" on the first two without sensible merchandising.

It is generally admitted that on sensible mer-

AT THIS TIME

chandising rests the future of the meat packer. *He knows it, but will he do it?*

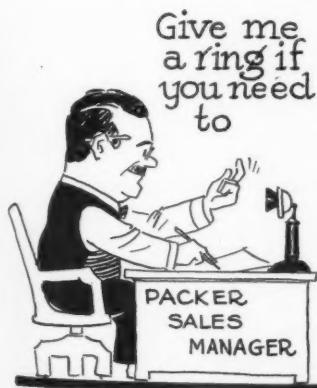
The starting point in development of sensible merchandising is determination of costs with the greatest possible degree of accuracy. If the packer does not know how to figure costs, he cannot hope to sell right.

Costs to Be Figured

Included in costs should be: Raw material (live-stock); supplies; factory expense; accounting; sales; delivery; collection expense.

Determination of the cost of raw material is a simple matter. Accurate determination of factory expense is a more difficult matter, for the reason that direct and indirect expenses are involved.

Direct expenses are readily as-



THIS IS NOT

SENSIBLE MERCHANDISING

certainable. Proration of indirect or fixed expense has to be done in a more or less arbitrary way, but the experience of the different packers should enable them to do this on a reasonably equitable basis.

Prorating Sales Expense

Sales expense should include office sales force, a prorata share of accounting expense, cost of handling credits, salesmen's salary and expense, shipping and delivery expense.

Probably the only practical method for prorating sales expense to the different products is on a tonnage basis. However, some arbitrary adjustments have to be made, otherwise the cost of staple products—such as beef, sheep and lambs, mutton, lard, standard brand hams and bacon, etc.—would be too high, and costs on sausage, boiled hams, sliced bacon, and what might be termed the higher-priced specialties, would be too low.

For example, cost of selling and delivering a carcass of beef, say 400 lbs. average, is probably not much more than cost of selling 50 lbs. of sausage.

Methods and expenses vary so greatly between packers that it would not be practical to quote definite figures that would be of any value on cost of selling different classes of meat food products. Determination of costs is a matter that each packer has to work out for himself.

This is the Real Job!

After costs are ascertained, then *the real job begins*—that is, to sell the product at full market prices for similar kinds and qualities. Meat food products necessarily have to be sold at prevailing market prices, but *there is no excuse for variation of from 1c to 3c per lb. in selling prices between different packers.*

NEED CONCERTED ACTION

Editor THE NATIONAL PROVISIONER:

I certainly agree with the thoughts expressed in your articles discussing the vital problems of this industry. As I see it, this is not a problem for the individual packer to try to solve alone, but the only way to solve it is by concerted action.

It does seem foolish for a group of packers to continue to pay higher prices for the live animals than they know they can realize, and pay these prices when they are faced with the fact that unless they can realize higher prices when the products come out of cure, their operations will have proven unsuccessful.

Suppose every packer in this business would get together and agree among themselves that they would pay only that price for the live animals that would enable them to at least cut their money out of it, and not be obliged to speculate on the possibility

that the cured product would advance by the time it was ready to sell.

The solution of the problem is in our own hands. If we issued instructions to our hog buyers giving them a price that we could afford to pay for our livestock—and I am referring now to hogs because our business is a pork packing business—and we all stuck to that resolve, we would soon have conditions in this industry on a healthy basis.

Yours truly,
SALES MANAGER.

HOG TAX THE HOT TOPIC

Editor THE NATIONAL PROVISIONER:

In these Packers' Forum articles you are certainly telling packers a lot of things they ought to know and ought to remember about basic problems in their business. The trouble with most of us is that we admit you are right, but we don't do anything about it.

Sales managers should be able to ascertain what prevailing market prices are for products of kind and quality similar to their own products, and should provide their sales force with sales prices in line with this prevailing market.

These prices should be the prices for the small trade—in other words, the trade that buys in less than 100 lb. lots, with justifiable discounts to larger buyers.

Evil of Shading Privileges

Salesmen should not have the privilege of shading these prices, and if the selling prices are made in line with the prevailing market, there should be no justification for their shading prices.

Probably no phase of the packing business has been given more thought and discussion than sales prices. Some packers have for years properly regulated their sales prices. *Their salesmen have no shading privileges.*

In this Packer Forum discussion (THE NATIONAL PROVISIONER, July 13, 1935) the necessity for sensible merchandising was emphasized. Cost of hogs and probable limited supply of hogs, and stocks of product for the next few months, certainly warrant initiation of a movement on the part of each concern to properly regulate its own sales prices.

Courage is Needed

Provision stocks are decreasing rapidly. Packers are replacing their current sales with much higher costing products.

If there ever was a time in the history of the industry when courage and initiative are required, it is today. Failure to take every possible remedial action may cause many a headache when the income and expense statements for this year's business are completed.

We have one excuse right now for not paying as much attention to these discussions as we ought to. That is, the processing tax situation. When a packer—particularly a small packer—is faced with high-cost hogs, plus a \$2.25 per cwt. tax, plus cut-price competition, you can't blame him for having pretty much of a one-track mind. In this situation some of us can't meet our processing tax payments, and we don't know when the government cop will pop in the front door and slap a lien on our plant.

Under the circumstances you can't blame us for not having much time or inclination to consider the basic problems of the business so clearly set forth in your articles. Perhaps, if we can save our business from the tax cop and the price cutter, we can give a little attention to the suggestions you make for savings and profits from better operating and merchandising.

Very truly,
SMALL PACKER.

Boiled Ham Shrinkage Costs

In Figuring Cost of Making Boiled Hams from S. P. Skinned Hams the Cost of Shrinkage Must Be Remembered

HOW much does it cost to make a boiled ham from a sweet pickled skinned ham?

Packers who are engaged in this business undoubtedly have figured it out many times. They know the labor cost for boning and fattening, cost of tying, placing in molds, boiling, taking out of molds, etc.

The direct cost of performing these operations stays about the same, as long as labor rates are not changing. Indirect costs vary somewhat with volume, but on those, too, a standard can be arrived at without much difficulty.

There is one cost item, however, which changes almost every week, sometimes every day. This is the cost of shrinkage. This cost changes constantly for the reason that the price

of hams is a constantly varying factor.

A packer who finds it troublesome to calculate repeatedly the amount of expense which he incurs due to loss of weight in boning, fattening and boiling processes may easily determine the amount of this cost by reference to the table below. The figures at the side show various prices at which hams and other items for cooking may be purchased. The several columns give the cost incurred for various percentages of shrinkage loss.

How to Use the Table

To use the table, first select the column showing the percentage of shrink commonly experienced in converting a cured ham (or other cured pork cut) into a boiled or cooked product. Then find the line of prices representing the

purchase cost of the S. P. skinned hams.

The figure on that line in the column selected will give the cost per cwt. which must be added to purchase cost of the meat to cover cost of weight loss due to boning and cooking processes.

There may be a small amount recovered from fat and bones obtained in the process; this may be figured as a credit against the shrinkage loss.

Note that the figure stated covers only the shrinkage cost. Allowance must be made separately for direct and indirect expenses of manufacture, cost of selling and administration, etc. All these costs are important, but the shrinkage cost deserves special attention, because it is constantly changing, and must be constantly revised to take account of differences in price.

HOW TO FIGURE SHRINKAGE COST IN MAKING BOILED HAM

Amount per cwt. necessary to be added to cover cost of weight loss in converting S. P. Skinned Hams into Boneless Boiled Hams at specified percentages of weight loss.*

Market Price per cwt. of Standard S. P. SKD. HAM.	Shrinkage								
	24%	26%	28%	30%	32%	34%	36%	38%	40%
\$8.00	\$2.53	\$2.81	\$3.11	\$3.43	\$3.76	\$4.12	\$4.50	\$4.90	\$5.33
8.25	2.61	2.90	3.21	3.54	3.88	4.25	4.64	5.06	5.50
8.50	2.68	2.99	3.31	3.64	4.00	4.38	4.78	5.21	5.67
8.75	2.76	3.07	3.40	3.75	4.12	4.51	4.92	5.36	5.83
9.00	2.84	3.16	3.50	3.86	4.24	4.64	5.06	5.52	6.00
9.25	2.92	3.25	3.60	3.96	4.35	4.77	5.20	5.67	6.17
9.50	3.00	3.34	3.69	4.07	4.47	4.89	5.34	5.82	6.33
9.75	3.08	3.43	3.79	4.18	4.59	5.02	5.49	5.98	6.50
10.00	3.16	3.51	3.89	4.29	4.71	5.15	5.63	6.13	6.67
10.25	3.24	3.60	3.99	4.39	4.82	5.28	5.77	6.28	6.83
10.50	3.32	3.69	4.08	4.50	4.94	5.41	5.91	6.44	7.00
10.75	3.39	3.78	4.18	4.61	5.06	5.54	6.05	6.59	7.17
11.00	3.47	3.87	4.28	4.71	5.18	5.67	6.19	6.74	7.33
11.25	3.55	3.95	4.38	4.82	5.29	5.80	6.33	6.90	7.50
11.50	3.63	4.04	4.47	4.93	5.41	5.92	6.47	7.05	7.67
11.75	3.71	4.13	4.57	5.04	5.53	6.05	6.61	7.20	7.83
12.00	3.79	4.22	4.67	5.14	5.65	6.18	6.75	7.36	8.00
12.25	3.87	4.30	4.76	5.25	5.76	6.31	6.89	7.51	8.17
12.50	3.95	4.39	4.86	5.36	5.88	6.44	7.03	7.66	8.33
12.75	4.03	4.48	4.96	5.46	6.00	6.57	7.17	7.82	8.50
13.00	4.11	4.57	5.06	5.57	6.12	6.70	7.31	7.97	8.67
13.25	4.18	4.66	5.15	5.68	6.24	6.83	7.45	8.12	8.83
13.50	4.26	4.74	5.25	5.79	6.35	6.96	7.60	8.28	9.00
13.75	4.34	4.83	5.35	5.89	6.47	7.08	7.74	8.43	9.17
14.00	4.42	4.92	5.44	6.00	6.59	7.21	7.88	8.58	9.33
14.25	4.50	5.01	5.54	6.11	6.71	7.34	8.02	8.74	9.50
14.50	4.58	5.10	5.64	6.21	6.82	7.47	8.16	8.89	9.67
14.75	4.66	5.18	5.74	6.32	6.94	7.60	8.30	9.04	9.83
15.00	4.74	5.27	5.83	6.43	7.06	7.73	8.44	9.20	10.00
15.25	4.82	5.36	5.93	6.54	7.18	7.86	8.58	9.35	10.17
15.50	4.89	5.45	6.03	6.64	7.29	7.99	8.72	9.50	10.33
15.75	4.97	5.53	6.13	6.75	7.41	8.11	8.86	9.65	10.50
16.00	5.05	5.62	6.22	6.86	7.53	8.24	9.00	9.81	10.67
16.25	5.13	5.71	6.32	6.96	7.65	8.37	9.14	9.96	10.83
16.50	5.21	5.80	6.42	7.07	7.76	8.50	9.28	10.11	11.00

(Table Continued on Next Page.)

HOW TO FIGURE SHRINKAGE COST IN MAKING BOILED HAMS

(Table Continued from Preceding Page.)

Market Price per cwt. of Standard S. P. SKD. HAMS.	Shrinkage								
	24%	26%	28%	30%	32%	34%	36%	38%	40%
\$16.75	\$5.29	\$5.89	\$6.51	\$7.18	\$7.88	\$8.63	\$9.42	\$10.27	\$11.17
17.00	5.37	5.97	6.61	7.29	8.00	8.76	9.56	10.42	11.33
17.25	5.45	6.06	6.71	7.39	8.12	8.89	9.70	10.57	11.50
17.50	5.53	6.15	6.81	7.50	8.24	9.02	9.85	10.73	11.67
17.75	5.61	6.24	6.90	7.61	8.35	9.14	9.99	10.88	11.83
18.00	5.68	6.33	7.00	7.71	8.47	9.27	10.13	11.03	12.00
18.25	5.76	6.41	7.10	7.82	8.59	9.40	10.27	11.19	12.17
18.50	5.84	6.50	7.19	7.93	8.71	9.53	10.41	11.34	12.33
18.75	5.92	6.59	7.29	8.04	8.82	9.66	10.55	11.49	12.50
19.00	6.00	6.68	7.39	8.14	8.94	9.79	10.69	11.65	12.67
19.25	6.08	6.76	7.49	8.25	9.06	9.92	10.83	11.80	12.83
19.50	6.16	6.85	7.58	8.36	9.17	10.05	10.97	11.95	13.00
19.75	6.24	6.94	7.68	8.46	9.29	10.18	11.11	12.11	13.17
20.00	6.32	7.03	7.78	8.57	9.41	10.30	11.25	12.26	13.33
20.25	6.39	7.12	7.88	8.68	9.53	10.43	11.39	12.41	13.50
20.50	6.47	7.20	7.97	8.79	9.65	10.56	11.53	12.56	13.67
20.75	6.55	7.29	8.07	8.89	9.76	10.69	11.67	12.72	13.83
21.00	6.63	7.38	8.17	9.00	9.88	10.81	11.81	12.87	14.00
21.25	6.71	7.47	8.26	9.11	10.00	10.95	11.95	13.02	14.17
21.50	6.79	7.55	8.36	9.21	10.12	11.08	12.09	13.18	14.33
21.75	6.87	7.64	8.46	9.32	10.24	11.21	12.23	13.33	14.50
22.00	6.95	7.73	8.56	9.43	10.35	11.33	12.38	13.48	14.67
22.25	7.03	7.82	8.65	9.54	10.47	11.46	12.52	13.64	14.83
22.50	7.11	7.91	8.75	9.64	10.59	11.59	12.66	13.79	15.00
22.75	7.18	7.99	8.85	9.75	10.71	11.72	12.80	13.94	15.17
23.00	7.26	8.08	8.94	9.86	10.82	11.85	12.94	14.10	15.33
23.25	7.34	8.17	9.04	9.96	10.94	11.98	13.08	14.25	15.50
23.50	7.42	8.26	9.14	10.07	11.06	12.11	13.22	14.40	15.67
23.75	7.50	8.35	9.24	10.18	11.18	12.24	13.36	14.56	15.83
24.00	7.58	8.43	9.33	10.29	11.29	12.36	13.50	14.71	16.00
24.25	7.66	8.52	9.43	10.39	11.41	12.49	13.64	14.86	16.17
24.50	7.74	8.61	9.53	10.50	11.53	12.62	13.78	15.02	16.33
24.75	7.82	8.70	9.63	10.61	11.65	12.75	13.92	15.17	16.50
25.00	7.90	8.78	9.72	10.72	11.77	12.88	14.06	15.32	16.67
25.25	7.97	8.87	9.82	10.82	11.88	13.01	14.20	15.48	16.83
25.50	8.05	8.96	9.92	10.93	12.00	13.14	14.34	15.63	17.00
25.75	8.13	9.05	10.01	11.04	12.12	13.27	14.48	15.78	17.17
26.00	8.21	9.14	10.11	11.14	12.24	13.40	14.63	15.94	17.33
26.25	8.29	9.22	10.21	11.25	12.35	13.52	14.77	16.09	17.50
26.50	8.37	9.31	10.31	11.36	12.47	13.65	14.91	16.24	17.67
26.75	8.45	9.40	10.40	11.47	12.59	13.78	15.05	16.40	17.83
27.00	8.53	9.49	10.50	11.57	12.71	13.91	15.19	16.55	18.00
27.25	8.61	9.58	10.60	11.68	12.82	14.04	15.33	16.70	18.17
27.50	8.68	9.66	10.69	11.79	12.94	14.17	15.47	16.86	18.33
27.75	8.76	9.75	10.79	11.89	13.06	14.30	15.61	17.01	18.50
28.00	8.84	9.84	10.89	12.00	13.18	14.43	15.75	17.16	18.67
28.25	8.92	9.93	10.99	12.11	13.29	14.55	15.89	17.31	18.83
28.50	9.00	10.01	11.08	12.22	13.41	14.68	16.03	17.47	19.00
28.75	9.08	10.10	11.18	12.32	13.53	14.81	16.17	17.62	19.17
29.00	9.16	10.19	11.28	12.43	13.65	14.94	16.31	17.77	19.33
29.25	9.24	10.28	11.38	12.54	13.77	15.07	16.45	17.93	19.50
29.50	9.32	10.37	11.47	12.64	13.88	15.20	16.59	18.08	19.67
29.75	9.40	10.45	11.57	12.75	14.00	15.33	16.73	18.23	19.83
30.00	9.47	10.54	11.67	12.86	14.12	15.46	16.88	18.39	20.00

*EXPLANATION—Left-hand column shows market prices of Standard S. P. Skinned Hams per cwt. Other columns show various percentages of weight loss from shrinkage.

From your tests you know your average shrinkage from S. P. to boneless boiled weight. Use the column showing that percentage and the dollar figure in that column opposite the market price of S. P. Skinned Hams will give you the amount you lose by shrinkage. This should be used in computing cost of the Boneless Boiled Ham.

This is only one cost item. Others to be figured include cost of labor in boning, fattening, tying or pressing and cooking, also supplies, wrapping, packing, loading, delivery, sales cost, administrative expense and profit.

Amendments to "Nail Down" AAA Tax and Control Power

AMENDMENTS to the Agricultural Adjustment Act finally passed the Senate this week in a form which the administration hopes will enable them to pass the test of constitutionality, both as to powers given the Secretary of Agriculture to carry on his crop control plans, and to permit continuance of processing tax powers.

The hog processing tax is "pegged" at \$2.25 per cwt. until December 31, 1937 (a year and a half more), though the Secretary is given authority to adjust rates if he so desires.

Suits to recover processing taxes are permitted, but the processor must show that the tax did not come out of either the producer or the consumer. Legal opinion is that this will be almost impossible to prove, and that therefore the permission under this act to file suits is valueless. Also those filing suits must permit access to their books by the Secretary, which is objectionable to some packers, and may deter them from filing suits.

To Check Tax Suits

Clauses inserted in the act to stop the recent epidemic of processing tax suits against the government include these:

1. Recovery of processing taxes is not legal unless processors have filed application for refund six months before bringing suit (under section 3226 Revised Statutes).

2. The federal "declaratory judgment" act, under which many recent suits have been filed, is declared not to be a limitation on the law which prohibits an injunction against collection of a tax. It is this old law which the government is counting on to defeat many tax injunction actions. They say tax must first be paid, and suit entered afterward to test legality of tax.

Of course the whole AAA law, including the amendments, will go up to the Supreme Court for final decision. But the administration hope is that the amendments will make it "court proof."

Future Hog Tax Rates

Future processing taxes are fixed at definite rates (\$2.25 a cwt. for hogs) until December 31, 1937. The Secretary is given authority to adjust rates. If this latter power is held unconstitutional then taxes go back to fixed rates.

Rates may be adjusted if a commodity's "average farm price" for a year is between 90 and 120 per cent of the parity price. The following year the tax rate would be 20 per cent of the parity price. The June farm price of hogs was \$8.36, more than 90 per cent of the parity price of \$9.17. If both prices were to remain at or near the

present levels for a year the processing tax might be cut to \$1.85, which is approximately 20 per cent of the present parity price. If hog farm prices rose above 120 per cent of the parity price, then the processing tax rate would be cut to 10 per cent of the parity price.

Packers Escape License and Search of Books

Clauses providing for licensing of processors, and for examination of processors' books (except in case of tax suits) were stricken out in the Senate. A power known as "orders" has been substituted for licensing, but processors who have been fighting the amendments—such as packers, millers, textile manufacturers, etc.—are exempted.

The only commodities subject to "or-

ders" are milk, tobacco, fruits and vegetables (not for canning) and soy beans. Control of marketing these products is given the Secretary of Agriculture, who may impose marketing agreements if approved by 50 per cent of the handlers of such products. However, he may issue the orders with Presidential approval, even if handlers do not approve, provided two-thirds of the producers approve.

No Price Fixing Permitted

All price-fixing features of the amendments were eliminated.

The Senate bill reaffirms the major purposes and methods of the original act by restating them in revised language. Delegation of power and all past acts of the Secretary are also ratified. It is the idea that this will correct the possible unconstitutionality of the AAA.

Senate amendments differ materially from those passed by the House, and differences will be adjusted in conference before the bill goes to the President for approval.

Processing Tax Suit Problems

MANY packers have filed suits to prevent further collection of processing taxes, and some to recover past taxes paid. Although the AAA has attempted to render these suits useless through amendments to the act passed by the Senate and now in conference (see report in this issue of THE NATIONAL PROVISIONER), it is probable that much of this litigation will be carried on until a final Supreme Court determination of the constitutionality of the act.

While it is believed the best course for the individual packer to follow is to consult his own attorney regarding any action in the processing tax situation, the following questions and answers may provide suggestive and general information on some phases of the question:

Liens and Injunctions

QUESTION.—Is the government pushing lien action for unpaid tax against any packers?

ANSWER.—Not so far as is known. There are liens against packers, but it is not believed that the government wishes to press them. There is no assurance, however, that such liens will not be pressed.

QUESTION.—Have any packers been granted injunctions *although not pleading inability to pay*?

ANSWER.—Yes. However, in some of these cases the court has required that tax money be placed in escrow.

QUESTION.—Will money placed in escrow be lost if tax is declared constitutional?

ANSWER.—Only in the sense that it

will go to pay tax for contested months.

Court Decisions

QUESTION.—Does the Hoosac Mills decision (see THE NATIONAL PROVISIONER, July 20) relieve me of the tax?

ANSWER.—No. Bureau of Internal Revenue is attempting to continue collection of tax from all other processors.

QUESTION.—When will the Supreme Court decide on the constitutionality of the tax?

ANSWER.—The government has announced that it will press its appeal of the Hoosac Mills case and expects a Supreme Court decision before Christmas.

Parity Prices

QUESTION.—Where can we find parity prices and farm prices for hogs? We wish to establish in our bill of complaint that they are actually computed by the Department of Agriculture.

ANSWER.—These prices are published in "The Agricultural Situation" of the Bureau of Agricultural Economics. Copies may be secured by sending 5 cents in cash or money order to Superintendent of Documents, Washington.

QUESTION.—What was the parity price for hogs in June, 1935; the actual farm price?

ANSWER.—Parity price for hogs in June, 1935, was \$9.17. Actual farm price was \$8.36.

Keeping Tax Records

QUESTION.—How should the packer regard the processing tax in accounting

(Continued on page 23.)

Packer's Accident Costs Cut With Organized Effort

PACKERS' interest in accident prevention has been growing for many years. The result has been a steadily improving accident record. But much remains to be done, according to the latest study of the National Safety Council. The meat industry ranks twenty-eighth among thirty-one industries in number of disabling accidents per million man-hours of exposure, and fourteenth in number of days lost as a result of disabling accidents.

Reducing accidents in the meat packing plant is in large measure a matter of arousing employees' interest in safe methods and carefulness, placing responsibility for accidents, as far as it is possible to do so, and keeping everlastingly on the job of promoting safe methods and practices. Strange as it may seem, the greatest opposition to inaugurating safety campaigns and promotion of safe methods often comes from those who benefit most—the employees.

tion of one year—1933—the experience has been consistently better. In 1934 the company was numbered among those meat packing companies reporting to the National Safety Council which had made an outstanding record for low severity as well as frequency rate.

Previous to this date the company had some sort of a safety program, but it was not efficiently organized or vigorously conducted. The company became interested in organizing safety work through a study of medical and compensation costs, and also through the time lost by employees on account of injuries, as well as the physical and mental suffering of the accident victims themselves.

Workers Had to be "Sold"

At the outset of the new program the older employees were not convinced of the advantages to be derived from it.

When they protested they never had been treated for knife cuts or injuries



HE GOT IT DONE.

Jay E. Decker, president Jacob E. Decker & Sons Co., Mason City, Ia., shows how accidents can be cut down in a meat plant.

WHAT CAN BE ACCOMPLISHED IN ACCIDENT REDUCTION

Record of Results in Plant of Jacob E. Decker & Sons Since Safety Was Put on an Organized Basis

Year.	Frequency Rate.	Severity.	Av. No. workers.	Man-hours worked.
1930	31.3	.27	920	2,616,000
1931	21.5	.19	981	2,369,000
1932	6.08	.23	983	2,302,440
1933	9.79	2.93	1,084	2,247,005
1934	8.55	.24	1,048	2,338,357

This was true in the plant of Jacob E. Decker & Sons, Mason City, Ia., where an unusual record of accident reduction has been hung up. For 15, 18 and 20 years some of these employees never had been treated for so much as a knife cut. Yet on the whole the safety record in this plant was very poor.

Frequent Accidents Costly

"We had a rather slipshod safety program in our plant from 1922 up until 1929," says Jay E. Decker, president of the company, "when our experience with accidents of one kind or another became so bad we were having difficulty placing compensation insurance.

"I don't recall the incident that prompted us to get busy. I always have had a horror of accidents of any kind, not only because of the suffering and misery the victim of the accident must undergo, but also because of the hardship caused to his family."

In September, 1929, safety on an organized basis was started in the Decker plant. Almost immediately accident rates began to tumble. With the excep-

of any kind by a doctor, "we were able to point out to them," said E. J. McCann, personnel director, "that while their statements were true, nevertheless we did have a number of men and women who had not been quite so fortunate as they. We put it to the doubters in this way—that perhaps those who had suffered injuries had not been so fortunate as those who had not.

This tactful measure soon won the older hands. As a whole, Mr. McCann says, the company has been well pleased with the attitude of its employees toward the safety program. The company believes that they fully realize that safety work is for their protection and benefit.

The Decker safety organization is made up of plant foremen. The plant is inspected once a month on a schedule so arranged that every foreman in the organization has an opportunity to serve on the safety committee at least once a year. A foreman from the maintenance department goes on this inspection once a month.

Foremen's meetings are held monthly,

while 28 poster boards and two billboards are kept filled with vital safety information. In addition to these activities, several safety lectures are delivered each year by outside experts.

Foremen Responsible for Equipment

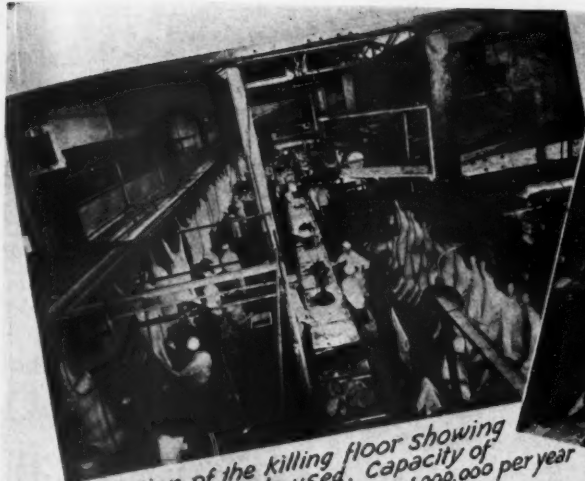
The employees are thoroughly equipped with goggles, safety belts, finger guards, arm bands, knife guards and other devices, and have learned to respect the protection this sort of equipment affords.

A foreman from the maintenance department inspects machinery and equipment and checks safety of the plant with other employees every month. As an extra precaution, all foremen are instructed to watch their equipment, being held responsible for its condition. It is their duty to have faulty equipment repaired or replaced as quickly as possible.

For emergency, the company maintains a first aid room and employs a graduate nurse. Each morning a doctor spends an hour at the plant whether there is any immediate need for him or not.

"We are working steadily on our safety program," president Decker says, "and it has paid us big dividends in reduction of accidents, suffering and in insurance rates. I am in close contact with it at all times and get no small amount of pleasure and satisfaction from the results we have achieved and in working to better them."

The experience of Jacob E. Decker & Sons in reducing accidents during the five years 1930-1934 is shown in the accompanying table.

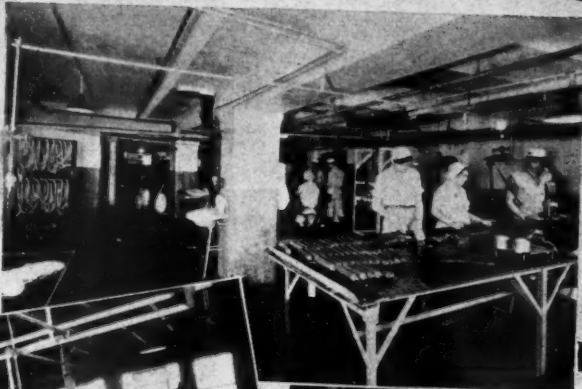


A section of the killing floor showing modern methods used. Capacity of killing floor is 600 per hour. 1,000,000 per year



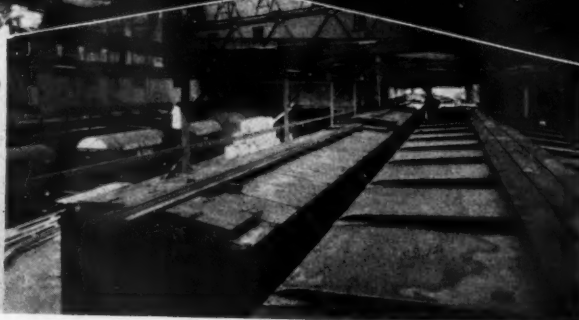
A unit in the cutting department. Extreme care is given to trimming and shaping various cuts

(At right)
A sausage department with a capacity of 35,000 pounds daily.



Canning room of DECKERS modern vacuum cooking department.

(At right)
Loading dock - capacity 24 cars switched 3 times daily.



A corner of one of the freezers. Note care in handling IOWANA bacon bellies in foreground. Capacity of coolers is 14,000,000 pounds.



SAFETY RULES MAKE *This Plant* a Pleasant Place TO WORK

Week ending July 27, 1935

- At Jacob E. Decker & Sons, Mason City, Iowa, they had a lot of lost time from plant accidents, and employees did not seem interested in safety rules. Since Jay Decker put his new system into effect the company has made a record for plant safety which has drawn an award from the Institute of American Meat Packers and commendation from the National Safety Council.

Practical Points for the Trade



* Pig Skins in Sausage

Can pig skins be used in sausage? An Eastern meat packer writes regarding this as follows:

Editor THE NATIONAL PROVISIONER:

I have some surplus back fat skins that I would like to put into frankfurters and bologna. Can skins be used to advantage in these products?

Pig skins do not ordinarily work out well in sausage of this type, as they have a tendency to make the product "gummy" and spoil the consistency of the meat.

This inquirer could use pig skin jelly in meat loaf, or it could be used instead of cereal in case this is put in frankfurters and bologna. In formulas for the manufacture of these products about 10 to 15 per cent of this jelly can be used. If this is done, it is a good plan to put the jelly in the freezer before it is added to the meat. It will not freeze hard but will crystallize. It is then mixed with the sausage meat in the silent cutter. A little salt is added to the gelatine after it finishes cooking and before it is set.

Smoked bacon rinds are sometimes used in making sausage, using from 7 to 10 per cent in the formula. They are handled in the following manner:

The rinds are cooked until very tender in a steam kettle with just enough water to cover them. They are then ground through the fine plate in the hasher and cooking water is added to them. They are placed in trucks about 6 ins. deep and allowed to stand in cooler over night. All grease which has come to the top is scraped off in the morning. The rinds are then put once more through the fine plate and above percentage is added to frankfurter or bologna formula while chopping meats.

Sausage Discoloration

With the coming of hot weather each year trouble from green rings in sausage increases. An Eastern sausage manufacturer, whose sausage is turning green, is seeking the cause of this. He writes:

Editor THE NATIONAL PROVISIONER:

We have been manufacturing Lebanon style bologna for some time without any difficulties. Since the weather has turned hot, however, we are having much trouble with a green discoloration. What is the cause of this and how can it be prevented?

Green discoloration in sausage is caused by bacterial action. The remedy is to see that meat is in good condition when received in the plant, to handle it so that it will not deteriorate in storage and processing, and finally to keep plant and equipment as nearly sterile as possible. Green discoloration

in sausage increases in hot weather, because conditions for bacterial growth are more favorable during that time.

The first step in preventing green discoloration is to check the condition of the meat used. Start of green discoloration may go as far back as the hog chill room, cutting room, beef boning room, etc. All meats should be handled as quickly as possible, and with the smallest possible temperature changes. Trimmings, because of the large area of cut meat exposed, are particularly susceptible to damage unless handled carefully.

Because higher temperatures are favorable for the growth of color-destroying organisms, it is desirable that meats used in sausage be kept at a low temperature until cured and ready for cooking and smoking. Cutting and grinding should be done in a refrigerated room, or at least in a room where the temperature is not high. If cutting and grinding are not done under refrigeration, meat should not be brought to the room from the cooler until it can be handled promptly. Knives and plates should be kept sharp to minimize heating and crushed ice

should be mixed with the meat whenever this is practical.

It is important that all equipment and utensils used in the manufacture of sausage be kept as sterile as possible. They should be thoroughly cleaned with hot water after each day's use, and as an added precaution both equipment and utensils should be rinsed with sodium hypochlorite or with commercial preparations made for this purpose. Employees should also be instructed in the necessity for cleanliness and cleanly habits.

Boiled Ham Troubles

An Eastern packer is experiencing trouble with soft cooked hams. He writes:

Editor THE NATIONAL PROVISIONER:

The hams we have been using for the past month run from firm, medium soft to soft. They are properly cured and our foreman's opinion is that the softness is result of feeding or freezing before cure.

After boning and fattening the hams are spread in meat trucks over night, put in containers next morning and placed in cook tanks. Hams are cooked 30 minutes to the pound at 160 degs. Fahr. Even temperatures are maintained in cooking. Some hams are repressed after cooking; all are placed in cooler at 34-36 degs. overnight, then removed from containers, washed and placed in 36 deg. cooler from one to two days. Hams are cured mild and are washed but not soaked before boning.

Would excessive shrinkage make prohibitive the pressing of the boned hams in containers overnight, or would this give the ham better binding qualities? If hams were placed in containers immediately after boning on Friday they could not be cooked until Monday. Is this too long to keep hams in containers before cooking?

Trouble with soft cooked hams may be due either to feeding of hogs or to freezing of hams before curing. The foreman was probably right.

When hogs are fed cheap feeds, such as garbage, it results in soft meat. The same is true when feed is used such as soya beans, peanuts, etc., which result in an oily or soft meat.

It is not advisable to freeze S. P. hams before processing. Hams intended for cooking should be taken from fresh stock. Freezing breaks down the tissues of the meat and results in softening of the fibres when the hams are defrosted. There is also excessive shrink when frozen hams are used for cooking.

To avoid excessive shrinkage, it is advisable to hold the hams over night in the container before cooking. This also improves the shape of the ham when processed. It also helps to keep production in line, as there is no delay in the morning when the processing starts.

It would seem proper to put the hams in containers immediately after boning if they are to be held over the weekend. They remain in much better condition in the container than they would loose in a truck.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it shown green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 10c stamp.

Cutting Costs in the Plant

This year, as never before, the meat packer must practice all sorts of economies if he is to make a living profit out of high-cost raw materials due to reduced livestock supplies.

Ideas and suggestions for plant economies—most of them in successful operation in plants observed by THE NATIONAL PROVISIONER—will be reported in this column from time to time.

Product Made First is Shipped First By Use of This Cooler Layout

IN THE NATIONAL PROVISIONER of November 24, 1934, was described and illustrated a "wagon wheel" arrangement for a shipping cooler. In this plan the head scaler forms the hub, and trucks of product from the spokes. A gravity conveyor connects the head scaler's position with assembly room and loading dock.

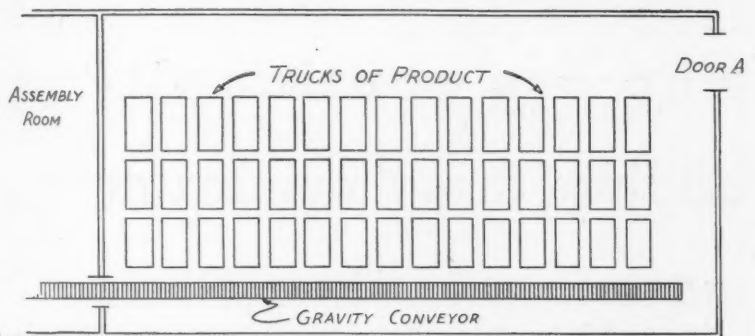
A packer, in a letter to THE NATIONAL PROVISIONER, while agreeing on the convenience and time-saving features of this arrangement, points out that with it there is no guarantee that product processed and manufactured first will be delivered first.

shipping cooler plan shown in the accompanying drawing.

Handling Product in Order

"All product comes to shipping cooler through door A, trucks being arranged in rows in the manner shown. On these trucks are various averages of hams, bacon, picnics, jowls, etc., varieties of sausage and other products. Product is received in the shipping cooler in the order in which it is made, trucks nearest to the conveyor containing the oldest meats and those at the rear the freshest.

"Employees in shipping cooler are for-



PLANNED SO THAT PRODUCT IS SHIPPED WHEN FRESH.

Workman cannot get between the rows of trucks, and as product is placed in the order in which it is produced there is less danger that it will be permitted to deteriorate by being overlooked. When one truck is emptied it is removed from the cooler and the one immediately behind it is brought up to the conveyor.

"I like the arrangement," he says, "and would adopt it if it could be arranged so that product was delivered in the order in which comes to the shipping cooler, without too much dependence on the human element. Perhaps this might be arranged, but I am not clear about it.

"To some packers this might seem a relatively unimportant point, but with us it is important. We cater to a high-class trade, and our products must reach the stores in the freshest possible condition. To make sure that our products will be delivered in the order in which they are processed we use the

hidden—under penalty of instant dismissal if they disobey—to move any truck until it has been emptied, or to remove product from any trucks except those nearest to conveyor. Trucks are placed near enough together so that an employee cannot pass between them. A gravity conveyor is placed in front of the trucks on which product is moved to assembly room and shipping dock.

It Gets Desired Results

"When a truck is emptied it is removed from cooler through door A, and the filled truck immediately behind it is moved into the vacant space. Enough

space is left between conveyor and line of trucks to remove emptied trucks.

"There are some disadvantages to this layout of a shipping cooler, the most serious of which is interference with order gathering, often at a busy time, by removal of emptied trucks. However, the arrangement accomplished its purpose of providing that product made first shall be shipped first."

STUDY SUGAR IN MEAT CURING

The Corn Industries Research Foundation, New York City, has made a grant of \$5,000 to the Institute of American Meat Packers for a study of the place of sugar in the curing of meat. With the approval of the Institute's board of directors the grant has been accepted, and work has been begun at the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson, at the University of Chicago.

Two members of the staff of the Institute's Department of Scientific Research, specially employed for the purpose, Ralph Oesting and George Beach, will carry on the study under the supervisory direction of Dr. W. Lee Lewis, head of that department, and of Dr. Norman F. Kennedy, research director of the Corn Industries Research Foundation.

"Among the objectives of this co-operative study of the place of sugar in curing," says Dr. Lewis, "will be a quantitative study of the amount of sugar used. How much is laid down in the meat as a direct sweetening agent? How much is fermented off? How much is thrown away with the used pickle?

"Then there is the general problem of the function of sugar in curing. Is its primary function that of a sweetening agent, presumably to soften the brashness of the salt flavor? And to what extent does it supply a needed base for fermentation changes which also play a part in flavor development?

"There is also the important question of the best manner of applying the sugar—whether in the pump or the cover pickle.

"There are now many sweetening agents available for curing meats, varying in price. New and interesting forms of corn sugar are available. The use of all these different forms of sugar will be studied.

"Finally, a more difficult but most important phase of the problem is the optimum amount of sugar that may be used in different curing operations."

Experiments will include cane and beet sugars as well as corn products.

PORK TRIMMING VALUES

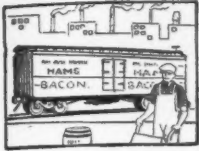
Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

After Seven Years

No greater testimonial to the efficiency of Wilson's Haircraft and Naturzone can be had than the constant number of users who are continually adding these insulating materials to their fleets.



A DIVISION OF WILSON & CO., 4100 S. ASHLAND AVE., CHICAGO



REFRIGERATION

and Frozen Foods



Cold Storage Lockers

Legitimate Use By Small Packers For "Side Line" Business

BOOTLEGGING of pork is an activity the extent of which can only be guessed at, but which admittedly is being conducted on a vast scale. Federal agents are practically helpless in preventing this meat from reaching markets and competing with that of packers who pay the processing tax of \$2.25 per cwt. live weight. In some communities, it is reported, competition of this bootleg meat has made it very difficult for packers to dispose of fresh product on which the processing tax has been paid.

One federal authority concerned with seeing to it that the government is paid the processing tax on hogs slaughtered for sale is of the opinion that the general availability of cold storage plants throughout the country, and the growing practice of installing in these plants cold storage lockers for the use of the public in storing meat, fruits and vegetables, have been factors contributing to the ease with which pork can be bootlegged without detection.

In making this statement it was not his intention to infer that cold storage plant owners and managers abet pork bootlegging, or even that they have knowledge of or wink at the practice. Each such individual cold storage locker opens to its own key and is accessible at all times to the renter. What he chooses to store in it is his own business.

Proper Use of Lockers

Prominence given to individual cold storage lockers in connection with discussions of bootleg pork has suggested the opportunity for packers, particularly those in the smaller communities where housewives still have the habit of storing food during the summer for winter consumption, to add a profitable sideline to their operations.

The general practice is to build these lockers of heavy screen, so that air may circulate freely. They are held at temperatures of zero to 5 degs. Fahr. Such temperatures are preferred as freezer storage, the U. S. Department of Agriculture says. They preserve the quality of stored products and prevent increase of spoilage organisms. The rent usually amounts to only a few cents per day. Lockers may be of any size, but usually have a capacity of 15 to 30 cu. ft.

Many packers do not use their re-

frigerating machinery to capacity, particularly during the winter months. Such packers might add to their profits in a legitimate and legal way by building and renting lockers in a cold storage room, or might construct a special cooler for this purpose. The plan is of special benefit to farmers and others who produce their own fruits and vegetables, and those who lay in supplies when they are plentiful and cheap. Products may be stored in 2 to 10-lb. containers, preferably air tight. Packages should be labeled for easy identification.

Storing Vegetables

Some of the common vegetables which have proved adaptable to freezer storage are peas, string beans, lima beans, broccoli, cauliflower and sweet corn. Vegetables usually are scalded five minutes or more before going into freezing storage. Brief scalding "sets" the color, prevents development of undesirable flavors and wilts vegetables such as beans and broccoli—making packing easier.

Berries, cherries, apricots, peaches and plums may be stored with or without sugar, but preferably in a syrup. Fruits usually are not treated with heat, except where peeling is done by steam. Light-colored fruits may be

heated just enough to take away the raw taste and stop the tendency to browning before freezing. Much of the fresh quality of frozen pack fruits is lost by such treatment, but it is preferred by many persons because of the other advantages it offers.

Promptness in storing packaged products at freezing temperatures cannot be overemphasized. Also, only products of good quality should go into freezing storage. Freezing cannot improve the quality of overripe fruits or vegetables. Frozen pack products are best if consumed immediately upon coming from storage, but they may be held 36 to 48 hours in temperatures of 30 to 40 degrees F.

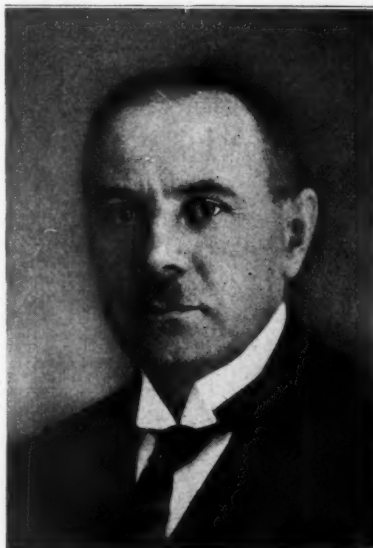
25 YEARS IN REFRIGERATION

M. T. Zarotschenzeff recently celebrated his 25th anniversary of service to refrigeration. Known as the inventor of the "Z" process of fog freezing, he has been active in this field in many parts of the world.

He began his work in refrigeration immediately after being graduated from the Moscow Institute of Railway Engineering, when he became interested in the development of the refrigerated transport of perishable food products. Besides building some fifty cold storage plants in Russia, and designing and arranging for construction of over 3,000 refrigerated cars, he carried on scientific research work, particularly the study on anabiosis, or the resuscitation of frozen fish. This study was taken up recently by the U. S. Department of Fisheries.

His first work in quick freezing, for which he is especially known in America, was in 1913, when he quick-froze lake trout. During the world war period he was entrusted by the Russian government with the supply of chilled and frozen meat to the army, for which purpose he built 17 slaughter and cold storage plants in the producing regions and 7 cold storages along the front. He became one of the founders and vice president of the Russian-American Trading Corporation, which in 1917 launched plans for introducing American meat packing methods into Russia. However, revolution broke up this work, and in 1920 he settled in Reval, Estonia, where he established an export meat packing plant.

It was at this time that he became vitally interested in methods of quick freezing and chilling. He established a laboratory in Paris in 1929, and in 1930 completed his first quick freezing



REFRIGERATION VETERAN.

An early student of refrigeration problems, and inventor of the "Z" process of quick freezing, M. T. Zarotschenzeff recently completed a quarter century of study and effort in this field.



"THAR'S GOLD IN THEM THAR' HILLS" —

SO SAID THE OLD PROSPECTOR.
AND SO YOU HOPE WITH YOUR PLANT.

But—poor refrigeration due to poor insulation may turn profits into losses.

Corinco Corkboard has all the qualities of a good insulation. Millions of feet have been installed in numerous jobs throughout the country and is proving its worth to the plant owners who were wise enough to

say, "For insulation I want Corinco Corkboard." We are ready and willing to help you with your insulating problems at any time. Engineers trained in the handling of insulation and its proper installation are on our staff and await your call.



When insulating say "Corinco."

CORK INSULATION CO., INC.

155 E. 44th STREET, NEW YORK, N. Y.

FACTORY — WILMINGTON, DEL.

BRANCHES — PRINCIPAL CITIES

*For a
Perfect, Full-Flavored Cure*

SOLVAY TRADE MARK REG. U. S. PAT. OFF. **SODIUM NITRITE** **U. S. P.**

Because of its proved ability to fix natural color . . . save time and money, progressive packers are standardizing on SOLVAY SODIUM NITRITE. Made by the oldest and largest producers of alkalies in America and conforms to all United States Pharmacopoeia specifications.

Warehouses located at strategic points throughout the country supply SOLVAY SODIUM NITRITE packed in convenient size containers.

Full information together with samples, prices and address of nearest delivery point sent on request.

SOLVAY CALCIUM CHLORIDE

Safety and economy urge the use of SOLVAY Calcium Chloride as a brine medium. Reputation established by years of outstanding performance. Known everywhere as

"THE SAFE BRINE MEDIUM"

SOLVAY SALES CORPORATION

Alkalies and Chemical Products Manufactured by The Solvay Process Company
40 RECTOR STREET NEW YORK

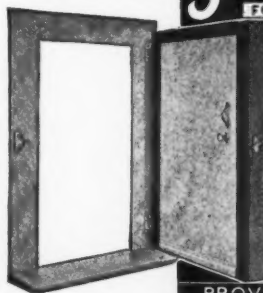
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STEVENSON
SUPER-FREEZER
DOOR
OVERLAP TYPE



Jamison-
BUILT Doors
FOR COLD STORAGE

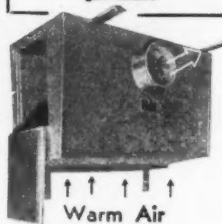
THERE is an appropriate JAMISON-BUILT product to seal every wall opening. Which Bulletin shall we send?

JAMISON
COLD STORAGE DOOR CO.
Hagerstown, Md., U. S. A.

PROVED AND APPROVED

**THEURER
ICEFIN**
Refrigeration

Made in Four Sizes
to Meet Your Requirement



Warm Air

The Modern **COMMERCIAL BODY COOLING UNIT**

Used by Leading Packers
for Route Deliveries

Now in Third Year

**THEURER
WAGON WORKS, INC.**
INSULATED—REFRIGERATED
COMMERCIAL BODIES
New York City North Bergen, N. J.

plants on board fishing vessels in Italy and France. He then went to England, where he further developed the so-called "Z" process of quick freezing, together with the Liverpool Refrigeration Company, Ltd. He finally came to America, where he settled and organized the American Z Corporation, which took over the Z process patents for America.

REFRIGERATION NOTES

Inland Fruit Co. plant, Grandview, Wash., recently burned, will be rebuilt at an approximate cost of \$30,000. Rebuilding will include new cold storage plant.

T. F. Mentzer will alter the old Chevrolet garage, Tenino, Wash., into cold storage plant. Plans call for 400 lockers and area for general storage.

New ice and cold storage plant is being built at Marysville, Wash., by Marysville Ice & Cold Storage Co. Will include 350 individual cold storage lockers.

Atwood Store, Wasco, Ore., is building refrigeration locker plant at rear of its store. First unit is composed of 60 individual boxes.

Westcott and Winks, Sumner, Ia., recently purchased 27-ton refrigerating machine for use in produce market.

National Reserve Life Insurance Co., Topeka, Kans., recently purchased two 45-ton, one 28-ton Freon machines for use in air conditioning.

B. Solomon, Jacksonville, Fla., recently purchased 2-ton refrigerating machine for use in sausage plant.

Contract for refrigeration equipment has been awarded by S. A. McNeil Market building, 5909 W. Pico blvd., Los Angeles, Calif.

REFRIGERATING CONGRESS

The Seventh International Congress of Refrigeration will be held at The Hague, Holland, June 16 to 20, 1936. The Dutch committee has announced a detailed provisional program, with sessions and social events making up an attractive and strenuous schedule. The work of the Congress will be divided into four sections:

- 1—Scientific Section, in which the application of refrigeration for purely scientific purposes will be treated;
- 2—Refrigerating machinery and materials;
- 3—Applications of refrigeration in connection with hygiene, medicine, industry, trade and transport;
- 4—Legislation, education, propaganda, economy and statistics.

HOG CUTTING TEMPERATURES

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

PROCESSING TAX PROBLEMS

(Continued from page 15.)

if he asks for or obtains an injunction?

ANSWER.—He should unremittably each day set aside the full amount of the tax, plus interest, penalty and costs, and treat the amount as necessary, unexpendable reserve that he may later have to pay out.

Refunds and Penalties

QUESTION.—Do the Senate AAA amendments cut off the possibility of securing a return of processing taxes?

ANSWER.—Not necessarily. But the packer will have to prove he has absorbed the tax. He will also have to open his books to government inspection to support his claim.

QUESTION.—Will penalties have to be paid in case the processing tax is declared constitutional?

ANSWER.—Yes.

MORE PACKERS FILE SUITS

Temporary restraining orders have been granted to the following packers during the past ten days against collection of the processing tax:

John Morrell & Co., Ottumwa, Ia.
Rath Packing Co., Waterloo, Ia.
Turvey Packing Co., Blackwell, Okla.
W. H. Butcher Packing Co., Oklahoma City, Okla.
Erwin Packing Co.,
Graf Packing Co.,
Haley Packing Co.,
Stedman Co., Athens, Ohio.
Cudahy Bros. Co., Cudahy, Wis.
Drummond Packing Co., Eau Claire, Wis.
Houston Packing Co., Houston, Tex.
Firms which are recently reported to have filed suit against collection of the hog tax are Croninger Packing Co., Shamokin, Pa.; Butler Provision and Packing Co., Butler, Pa.; Abbott Packing Co., Washington, Pa.; Edward Hahn, Johnstown, Pa.; John Engelhorn & Sons, Newark, N. J.; Trenton Packing Co., Trenton, N. J.; Springfield Packing Co., Springfield, Mo.; Hughes-Curry Packing Co., Anderson, Ind.; Jacob E. Decker & Sons Co., Mason City, Ia.

Philadelphia Cases Continue

Although he had rendered "declaratory judgments" last week in the suits of F. G. Vogt & Sons, Philadelphia, Pa., and nine other packers that the hog processing tax is invalid, federal judge William H. Kirkpatrick on July 24 postponed further injunctive action until Congress finally adopts amendments aimed to overcome flaws in the AAA.

When declaratory judgments were rendered the court deferred passing on petitions for injunctions until testimony could be transcribed, but allowed temp-

orary restraining orders for 10 days on condition that packers would put up bonds protecting government for taxes should Congress enact legislation legalizing the assessment. On July 24 temporary restraining orders were continued until July 31, at which time, the court said, Congress may have taken some action on the bill which would preclude the courts from issuing injunctions.

Chances for Court Suits

Some legal observers believe that pending suits to enjoin processing taxes enjoy a good chance of success, despite restrictions on similar suits contained in the Senate AAA amendments. It is suggested courts may hold the right of processors to enjoin or recover taxes, limited by whether or not processor has absorbed the taxes, is not an adequate remedy for taxpayers, since it seems almost impossible to demonstrate that taxes have been absorbed. Processors have had not warning until now that this condition might be imposed on suits for past payments.

In other tax cases, it is pointed out, courts have granted taxpayers relief where no adequate remedy existed, even where a federal statute prohibited suits to restrain tax collection.

Attempts to challenge legality of processing levies which accrue after actual enactment of the amendments will be far more difficult, it is believed. The amendments greatly increase difficulty of attacking the taxes.

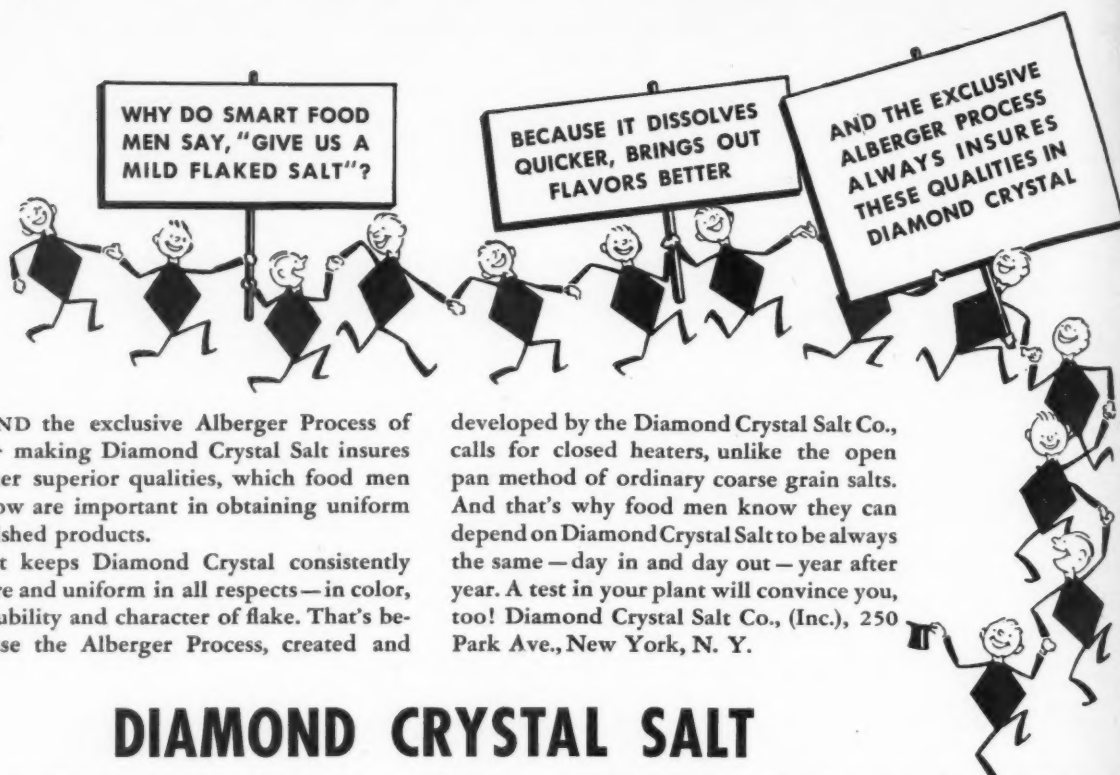
AAA COMMODITIES PURCHASES

Frank C. Baker has been made chief of the commodities purchase section of the AAA, succeeding Col. Philip G. Murphy, who was appointed assistant director of the emergency crop loan division of the Farm Credit Administration. Mr. Baker, who was formerly marketing specialist in the dairy section, supervises buying of surplus agricultural commodities. At the present time the section is buying dairy products which will be turned over to the Federal Surplus Relief Corporation for distribution to people on relief rolls. The Commodities Purchase Section handled the cattle-buying program last summer during the drought emergency.

AAA ASKS RELIEF BUTTER BIDS

Schedules requesting bids on 5,000,000 lbs. of butter and 2,000,000 lbs. of cheese have been sent to prospective bidders by the Agricultural Adjustment Administration. Bids received will be opened on July 22. Both fresh and storage butter will be purchased in lots of not less than 20,000 lbs. and will be turned over to FSRC for relief distribution.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.



AND the exclusive Alberger Process of making Diamond Crystal Salt insures other superior qualities, which food men know are important in obtaining uniform finished products.

It keeps Diamond Crystal consistently pure and uniform in all respects—in color, solubility and character of flake. That's because the Alberger Process, created and

developed by the Diamond Crystal Salt Co., calls for closed heaters, unlike the open pan method of ordinary coarse grain salts. And that's why food men know they can depend on Diamond Crystal Salt to be always the same—day in and day out—year after year. A test in your plant will convince you, too! Diamond Crystal Salt Co., (Inc.), 250 Park Ave., New York, N. Y.

DIAMOND CRYSTAL SALT

UNIFORM IN COLOR...PURITY...DRYNESS...SOLUBILITY...SCREEN ANALYSIS...CHEMICAL ANALYSIS...CHARACTER OF FLAKE



Bliss Power Lift Top Stitcher

for assembling and sealing **BLISS BOXES** and Regular Slotted Containers

The New BLISS Power Lift Top Stitcher is equipped with power-driven work-table operated by a balanced foot pedal in front of machine. Table is raised or lowered at a speed of 12 inches per second. Table automatically stops at right position for stitching of Box. At low position table can be adjusted to height of your conveyor. Operator can stitch many more cases per day than by the old method, and with a minimum of physical effort.

The Bliss Combination Box and Bottom Stitcher meets the demand for a single unit capable of assembling Bliss No. 4 Boxes and one-piece Slotted Containers. It combines in one unit a box and bottom stitcher, the box arm being of the folding type and the post removable.

Full information regarding these two machines will be gladly furnished.



Box and Bottom Stitcher

Dexter Folder Company

28 West 23rd Street, New York, N. Y.

Bliss, Latham and Boston Wire Stitching Machinery for
All Types of Fibre Containers

CHICAGO
117 W. Harrison St.
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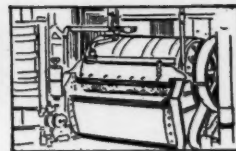
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LARD	15.10-15.25c
BELLIES	15.10-15.25c
BAKES	15.10-15.25c
LOINS	15.10-15.25c
BUTTS	15.10-15.25c

Provisions and Lard

Weekly Market Review



Trade Active — Market Strong—Lard at New Highs—Hogs at Best Levels Since September, 1930—Western Run Moderate—Cash Trade Satisfactory—Sentiment Bullish.

Market for hog products enjoyed a good volume of trade the past week and lard went into new high grounds for the season under the influence of strength in hogs, moderate hog receipts, satisfactory reports as to cash demand, indications of continued decreasing stocks, and the outlook for continued comparatively small hog marketings.

These conditions further served to tighten the nearby lard situation. Commission house and packer absorption was apparent and easily absorbed profit taking, which furnished the bulk of the selling pressure. Hedge selling was light. Demand for hogs appeared to be general.

The fluctuating grain market led to realizing in hog products at times, but hog products were influenced mostly by a bulge in top hogs to \$11.00 at Chicago, the best levels since September, 1930.

Top Hogs Reach \$11.00

Receipts of hogs at western packing points last week were 190,700 head against 240,000 the previous week and 456,000 the same week last year.

Top hogs reached \$11.00 but later reacted to \$10.75. Average price of hogs at Chicago reached 10.10c against 9.40c a week ago, 4.30c a year ago, 4.40c two years ago and 4.65c three years ago.

Average weight of hogs received at Chicago last week was 261 lbs., against 254 lbs. the previous week, 246 lbs. a year ago and 257 lbs. two years ago.

There was a tendency in some quarters to point out that at prevailing hog levels the corn-hog spread was favorable to feeders. While this might result in heavier hogs later on, it tends to keep down receipts at present.

PORK—Demand was fair at New York, and the market was steady. Mess was quoted at \$33.50 per barrel; family, \$34.50 per barrel; fat backs, \$27.00 @ \$31.00 per barrel.

LARD—Demand was satisfactory at New York, and market was firm. Prime western was quoted at 15.10@15.25c; middle western, 15.10@15.25c; city, 12 @12½c; tubs, 15c; refined Continent, 15½@15¾c; South America, 15½@15¾c; Brazil kegs, 15½@15¾c; compound, car lots, 12¼c; smaller lots, 12½c.

At Chicago, regular lard in round lots

was quoted at July price; loose lard, 15 points under July; leaf lard, 17½ points over July.

(See page 36 for later markets.)

BEEF—Demand was fairly good and the market was firm at New York. Mess was nominal; packer, nominal; family, \$23.00@24.00 per barrel; extra India mess, nominal.

NO EARLY HOG INCREASE

Supplies of hogs for slaughter in the 1935-1936 marketing year beginning next October probably will be even smaller than the very small supply in the current marketing year, according to an analysis by the U. S. Bureau of Agricultural Economics.

Seasonal distribution of marketings during 1935-1936, however is likely to be materially different from that of the present year and from the average. Present indications point to a considerable decrease in slaughter supplies during the winter season (October to April) as compared with a year earlier, and to some increase in slaughter in the summer season (May to September, 1936). It is expected the proportion of the total slaughter in 1935-1936 that is slaughtered in the first quarter will be very small, and that slaughter in last half of the year may exceed that in the first half. Average weights of hogs slaughtered in 1935-1936 will be heavier than in 1934-1935.

Some improvement in consumer demand for hog products in this country in the coming marketing year is probable, says the report, but little improvement in present restricted foreign outlet for American hog products is in prospect. In view of continued small

slaughter supplies of hogs and further improvement in domestic demand, it is probable that average of hog prices in 1935-1936 will be higher than average of 1934-1935, but lower than peak prices in the present marketing year.

Downward trend in hog production which began in fall season of 1933 apparently ended in spring of 1935, and increasing production can be expected for the next two years at least. How rapidly hog production will increase during the next two years is uncertain, since there are no other periods in which the decrease in production was so great as it was in 1934-1935.

If feed grain production this year should be about as forecast in early July, and if relationship between hog prices and corn prices should prove to be as now appears probable, an increase in hog production in 1936 over 1935 of 25 per cent would be about the maximum that could be expected. If feed grain production in 1936 should be average or better, a further material increase in hog production would occur in 1937, is the government opinion.

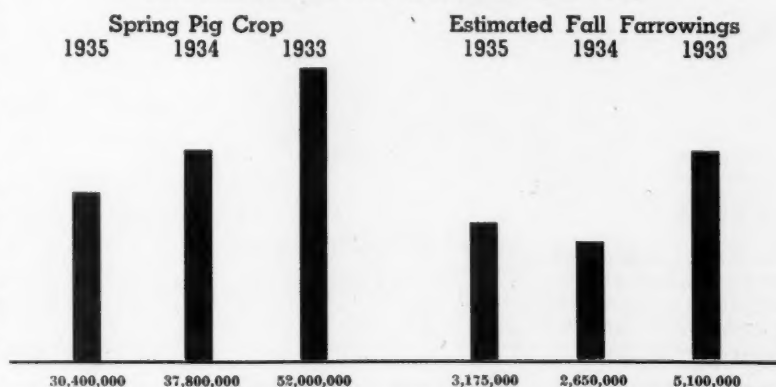
EDITOR'S NOTE.—It was estimated in the pig survey report (see THE NATIONAL PROVISIONER, June 29, 1935) that the spring pig crop will be 30,402,000 head, a decrease of 7,405,000, or 19.6 per cent, from the spring crop of 1934, and a decrease of 20,814,000 head, or 20 per cent, from the average spring crop of 1932 and 1933.

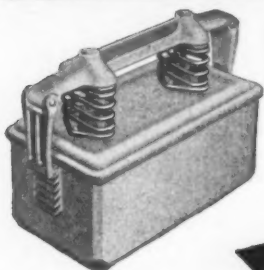
Number of sows to farrow in the fall season of 1935 was estimated at 3,175,000 head, an increase of 19.5 per cent over the number farrowed in the fall of 1934, but 84 per cent below the average of 1932 and 1933.

LARD AND GREASE EXPORTS

Exports of lard from New York City, July 1, 1935, to July 24, 1935, totaled 590,485 lbs.; tallows, 6,400.

HOG PROSPECTS FOR THIS YEAR AND NEXT





Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel. 10 styles, 77 sizes.

Ham Boiler Washer. Thorough — speedy — easy washing. Cleans any size or shape quickly and economically.



This Prest-Rite Mold permits use of a casing. Adaptable for Liver Cheese, Head Cheese, Tongue and Ham Bologna, etc. 2 sizes.



All "STAR" Performers for the HAM BOILING and SAUSAGE Departments

ADELMANN

"The Kind Your Ham Maker Prefers"

Luxury Loaf Containers, famous for fine meat loaves, used with Viskings to produce Blood and Tongue Sausage, Head Cheese, Pressed Corned Beef, etc. 5 sizes.



HAM BOILER CORPORATION Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto, Ont.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London

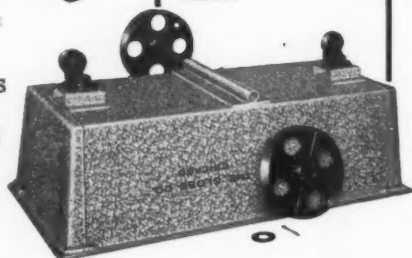
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities



Sausage Stick Hanging Truck

There are GLOBE TRUCKS for every meat plant use!

Note the sturdy construction of the GLOBE Truck shown below. This extra-duty construction is typical of all GLOBE equipment. Longlife, perfect service and economy are assured!



TABLES

The sausage stuffing table illustrated right is one of a complete line. Other tables of special types for special purposes are available.



The RIGHT EQUIPMENT for EVERY JOB!

Regardless of your requirements, GLOBE can serve you! Complete equipment for meat packers, sausage manufacturers and renderers is available, with all standard equipment in stock for immediate shipment. For equipment to meet special requirements, GLOBE fabricating facilities are unexcelled. Ask now for details of GLOBE Service, and of the advantages you gain by centralizing your equipment requirements!

THE GLOBE COMPANY

818-28 West 36th Street

Chicago, Ill.

Higher Costing Hogs Offset Gains in Product Values

PRODUCT values improved materially during the first four days of the current week, averaging from 16c to 32c higher per cwt. of live hog than during the same period a week earlier. Practically all green cuts were higher and in better demand, despite weather unfavorable for pork consumption. As has occurred frequently, however, trading slowed up materially during the latter days of the period, consumers

backing away from the higher prices. Scarcity of offerings continued to feature trading.

Again gains made in product values were more than offset by higher costs of hogs, and cut-out values are from 9c to 41c per cwt. greater than last week. Top hogs at Chicago reached \$11.00 Tuesday, but reacted and stood at \$10.75 Thursday; average price that day \$9.90.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week, average costs and credits being used. Packers should know how their hogs are cutting out, and should substitute their own hog costs and product values for those used here. This is the only way to be certain that tests indicate results in each plant.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

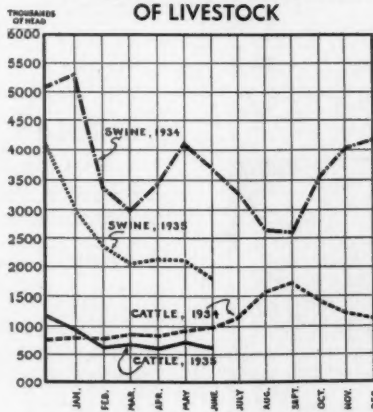
	180-220 lbs.			220-250 lbs.			250-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	13.90	19½	\$ 2.66	13.70	19.0	\$ 2.60	13.30	18½	\$ 2.46
Picnics.....	5.50	16%	.90	5.30	16%	.87	5.00	13%	.68
Boston butts.....	4.00	22%	.92	4.00	22%	.92	4.00	22%	.92
Loins (blade in).....	9.70	24%	2.40	9.30	22½	2.07	8.80	19½	1.68
Bellies, S. P.....	11.00	23.0	2.53	8.70	20½	1.76	3.50	19½	.67
Bellies, D. S.....				3.00	17%	.54	9.00	17%	1.59
Fat backs.....	1.00	12%	.12	3.00	13½	.39	5.00	13%	.67
Plates and jowls.....	2.50	13%	.35	2.50	13%	.35	3.30	13%	.46
Raw leaf.....	2.00	13%	.27	2.10	13%	.29	2.20	13%	.30
P. S. lard, rend. wt.....	12.40	14½	1.75	12.10	14%	1.70	11.20	14½	1.58
Spareribs.....	1.50	14.0	.21	1.50	14.0	.21	1.50	14.0	.21
Trimnings.....	3.00	14.0	.42	2.80	14.0	.39	2.70	14.0	.38
Feet, tails, neckbones.....	2.00		.09	2.00		.09	2.00		.09
Offal and misc.....			.404040
TOTAL YIELD AND VALUE.....	.68.50		\$13.02	70.00		\$12.58	71.50		\$12.09
Cost of hogs per cwt.....			\$10.68			\$10.48			\$10.28
Condemnation loss.....			.05			.05			.05
Handling and overhead.....			.70			.62			.59
Processing tax.....			2.25			2.25			2.25
TOTAL COST PER CWT.....			\$13.68			\$13.40			\$13.17
TOTAL VALUE.....			\$13.02			\$12.58			\$12.09
Loss per cwt.....			\$.66			\$.82			\$ 1.08
Loss per hog.....			\$ 1.32			\$ 1.94			\$ 2.97

WHAT KILLING FIGURES SHOW

Hogs.—Government-inspected slaughter during the first three months of 1935 averaged well under that of 1934, the reduction during March approximating 1 million head. Marketings held about steady during April and May, but during the latter month only about one-half as many hogs were slaughtered as during the same month a year earlier. Slaughter decreased further during June.

Low point in summer hog marketings last year was in August and September. The government pig survey (see the June 29 issue of THE NATIONAL PROVISIONER) estimates the spring pig crop at 19.6 per cent under that of 1934. If this is true, hog slaughter for the balance of the year will be under

FEDERAL INSPECTED SLAUGHTER OF LIVESTOCK



that of the fall of 1934, and there will not be the rapid increase from month to month that occurred last year.

Cattle.—Federal slaughters during the first six months of 1935 were under the same period last year. Marketings also have shown more fluctuations from month to month than occurred in the same months of 1934. While inspected slaughter of cattle last year tended steadily upward from January until September, there has been no such increase this year. The high peak during August and September, 1934, was caused by government slaughter for relief purposes. While cattle slaughter for balance of year is expected to remain under 1934, the trend will more nearly indicate average slaughtering than does the slaughter curve of 1934.

Assure the Qualities that CONSUMERS WANT MOST!

Quality-Control Stockinettes give smoked meats finer appearance and make them uniform. Fresh meats are kept clean, wholesome, free from contamination. ALL products are kept in the "pink of condition"—with every quality that consumers want most!

Ask for samples!

fred b. bahn
State 1637
222 West Adams St.
Chicago, Ill.

Selling Agent
THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

CHOOSE STANGE

BUY SEASONINGS
on a performance basis, with results the major consideration! This is the wisest way—and the safest!

Compare Dry Essence of Natural Spices, and judge them with results in mind—you'll find they season better, give more uniform flavor distribution. They never discolor, speck or spot the product. They give attractive appearance and finer quality. They make sausage and specialties taste better, *sell* better. Write for samples!

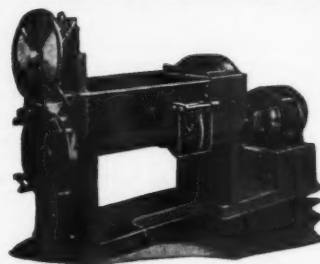
WM. J. STANGE CO.
2536-40 Monroe St., Chicago

FOR RESULTS



PEACOCK BRAND

The New KUTMIXER



For better profit in cutting and mixing investigate this new . . . KUTMIXER.

THE HOTTMANN MACHINE COMPANY
3325 ALLEN ST. PHILADELPHIA, PA.

DISTRIBUTORS WANTED!

Attractive Margins at
Competitive Prices

Warehouses
Chicago and
New York

POLKA HAM
with natural juices
"Not just a ham but a selected delicacy"

A cooked ham
of unequalled quality
imported from Poland.
Packed in vacuum tins, average
weight 10 lbs. Distributors write!

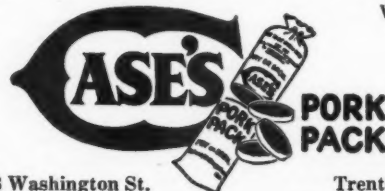
HUSTON & MILKOWSKI, Inc., 612 N. Michigan Ave., Chicago

A PROFITABLE ITEM

to add
to your
sales list

Packers in the East have enjoyed large profits from this item for many years. DISTRIBUTORS WANTED in all states except N. J., N. Y., and Penna.

WRITE!



640-48 Washington St.

Trenton, N. J.

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

Harry Levi & Company, Inc.

Importers and Exporters of

Sausage Casings

625 Greenwich Street
NEW YORK, N. Y.

723 West Lake Street
CHICAGO, ILL.

PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended July 20, 1935:

PORK.	Week ended July 20, 1935, bbls.	Week ended July 21, 1935, bbls.	Nov. 1, 1934 to July 20, 1935, bbls.
Total	25	25	1,612
United Kingdom	25	25	836
Continent	516
West Indies	260

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	1,392	1,635	92,939
United Kingdom	1,391	1,402	92,039
Continent	233	644
West Indies	1	58
B. N. A. Colonies	1
Other countries	177

LARD.

	M lbs.	M lbs.	M lbs.
Total	1,798	1,378	89,219
United Kingdom	1,798	1,224	81,962
Continent	121	3,792
Stn. and Ctl. America	50	3	1,106
West Indies	4	30	2,280
B. N. A. Colonies	13
Other countries	6

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	463	215
New Orleans	50
Montreal	928	1,524
Halifax	1,392	1,790
Total week	55	1,012
Previous week	25	1,088
2 weeks ago	25	1,378
Cor. week 1934	25	1,378

SUMMARY NOV. 6, 1934, TO JULY 20, 1935.

	1934 to 1933 to 1935.	1934.	1935.	Increase.	Decrease.
Pork, lbs.	322	450	128
Bacon and hams, lbs.	92,939	100,555	7,616
Lard, lbs.	89,219	295,284	206,065

MEAT IMPORTS AT NEW YORK

For week ended July 20, 1935:

Point of origin.	Commodity.	Amount.
Argentina—Edible beef tallow	351,753 lbs.
Argentina—Canned roast beef	16,500 lbs.
Brazil—Canned corned beef	210,600 lbs.
Brazil—Dry salt bellies	186,943 lbs.
Canada—Bacon	1,100 lbs.
Canada—Fresh chilled beef	11,613 lbs.
Canada—S. P. hams	4,500 lbs.
Canada—Fresh calf carcasses	7,307 lbs.
Denmark—Liverpaste	2,250 lbs.
Denmark—Sausage	1,540 lbs.
England—Bacon	5,249 lbs.
Germany—Smoked ham	7,290 lbs.
Germany—Smoked sausage	3,074 lbs.
Ireland—Bacon	4,016 lbs.
Ireland—Smoked ham	694 lbs.
Italy—Meat extract	139 lbs.
Italy—Salami	4,460 lbs.
Italy—Sausage	88 lbs.
New Zealand—Frozen boneless bull beef	13,400 lbs.
New Zealand—Frozen beef	76,922 lbs.
Norway—Meat balls	1,460 lbs.
Paraguay—C. C. beef	37,296 lbs.
Poland—Bacon	100 lbs.
Poland—Cooked ham	17,423 lbs.
Uruguay—Beef extract	24,976 lbs.
Uruguay—C. C. beef	417,600 lbs.

FEWER HOGS IN NORTH EUROPE

Fewer hogs in Germany and more hogs in Denmark are reported by the U. S. Bureau of Agricultural Economics in its latest survey of world hog and pork prospects. Germany will have a reduced hog slaughter during the remainder of 1935 and Denmark's slaughter also will be small during the next six months but may increase thereafter.

Lard exports from the Danube basin totalled 32,000,000 lbs. during the first six months of this year, or more than

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, JULY 20, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.27½ax
Sept.	14.02½	14.05	14.00	14.02½ax
Oct.	13.52½	13.62½	13.52½	13.60
Dec.	12.55	12.60	12.50	12.55
Jan.	12.42½ax
May	11.85ax

MONDAY, JULY 22, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.32½	14.32½
Sept.	14.05-02½	14.05	14.00	14.00ax
Oct.	13.60	13.70	13.57½	13.65b
Dec.	12.65	12.75	12.62½	12.75
Jan.	12.55b
May	11.87½	11.90	11.87½	11.90b

CLEAR BELLIES—

July	17.92½n
Sept.	17.47½n

TUESDAY, JULY 23, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.40	14.45	14.40	14.45
Sept.	14.05	14.07½	14.00	14.05
Oct.	13.75	13.75	13.70	13.75
Dec.	12.80	12.80	12.75	12.75b
Jan.	12.57½b
May	11.92½	11.95	11.92½	11.95b

CLEAR BELLIES—

July	18.00h
Sept.	17.52½	17.52½b

WEDNESDAY, JULY 24, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.10	14.22½	14.10	14.45n
Sept.	13.75	13.85	13.75	14.22½b
Oct.	12.77½	12.80	12.75	13.85ax
Dec.	12.60	12.75-80
Jan.	12.60	12.60
May	11.97½	11.97½

CLEAR BELLIES—

July	18.12½	18.15	18.12½	18.15
Sept.	17.70	18.00	17.70	18.00ax

THURSDAY, JULY 25, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.55	14.57½	14.55	14.57½
Sept.	14.25	14.27½	14.22½	14.25ax
Oct.	13.80	13.85	13.80	13.85ax
Dec.	12.80	12.82½	12.75	12.77½
Jan.	12.60n
May	11.90	11.90

CLEAR BELLIES—

July	18.15n
Sept.	18.00	18.00b

FRIDAY, JULY 26, 1935.

LARD—	Open.	High.	Low.	Close.
July	14.60	14.65	14.60	14.65ax
Sept.	14.22½-25	14.35	14.22½	14.35ax
Oct.	13.85	13.92½	13.85	13.92½b
Dec.	12.82½	12.90	12.82½	12.87½ax
Jan.	12.67½b
May	12.07½b

CLEAR BELLIES—

July	18.15n
Sept.	18.00ax

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, July 25, 1935.

REGULAR HAMS.

	Green.	*S. P.
8-10	20½	20
10-12	20½	20
12-14	20½	20
14-16	20½	20
16-18	20½	20
18-20	20½	20
20-22	20½	20
22-24	20½	20
24-26	20½	20
26-28	20½	20
28-30	20½	20
30-32	20½	20
32-34	20½	20
34-36	20½	20
36-38	20½	20
38-40	20½	20
40-42	20½	20
42-44	20½	20
44-46	20½	20
46-48	20½	20
48-50	20½	20
50-52	20½	20
52-54	20½	20
54-56	20½	20
56-58	20½	20
58-60	20½	20
60-62	20½	20
62-64	20½	20
64-66	20½	20
66-68	20½	20
68-70	20½	20
70-72	20½	20
72-74	20½	20
74-76	20½	20
76-78	20½	20
78-80	20½	20
80-82	20½	20
82-84	20½	20
84-86	20½	20
86-88	20½	20
88-90	20½	20
90-92	20½	20
92-94	20½	20
94-96	20½	20
96-98	20½	20
98-100	20½	20

BOILING HAMS.

	Green.	*S. P.
10-18	19½	20½
18-20	19½	19½
20-22	19½	19½
22-24	19½	19½
24-26	19½	19½
26-28	19½	19½
28-30	19½	19½
30-32	19½	19½
32-34	19½	19½
34-36	19½	19½
36-38	19½	19½
38-40	19½	19½
40-42	19½	19½
42-44	19½	19½
44-46	19½	19½
46-48	19½	19½
48-50	19½	19½
50-52	19½	19½
52-54	19½	19½
54-56	19½	19½
56-58	19½	19½
58-60	19½	19½
60-62	19½	19½
62-64	19½	19½
64-66	19½	19½
66-68	19½	19½
68-70	19½	19½
70-72	19½	19½
72-74	19½	19½
74-76	19½	19½
76-78	19½	19½
78-80	19½	19½
80-82	19½	19½
82-84	19½	19½
84-86	19½	19½
86-88	19½	19½
88-90	19½	19½
90-92	19½	19½
92-94	19½	19½
94-96	19½	19½
96-98	19½	19½
98-100	19½	19½

SKINNED HAMS.

	Green.	*S. P.
10-12	20½	21
12-14	20½	21
14-16	20½	21
16-18	20½	21
18-20	20½	21
20-22	20½	21
22-24	20½	21
24-26	20½	21
26-28	20½	21
28-30	20½	21
30-32	20½	21
32-34	20½	21
34-36	20½	21
36-38	20½	21
38-40	20½	21
40-42	20½	21
42-44	20½	21
44-46	20½	21
46-48	20½	21
48-50	20½	21
50-52	20½	21
52-54	20½	21
54-56	20½	21
56-58	20½	21
58-60	20½	21
60-62	20½	21
62-64	20½	21
64-66	20½	21
66-68	20½	21
68-70	20½	21
70-72	20½	21
72-74	20½	21
74-76	20½	21
76-78	20½	21
78-80	20½	21
80-82	20½	21
82-84	20½	21
84-86	20½	21
86-88	20½	21
88-90	20½	21
90-92	20½	21
92-94	20½	21
94-96	20½	21
96-98	20½	21
98-100	20½	21

PICNICS.

	Green.	*S. P.
4-6	16½	16½
6-8	15½	15½
8-10	14½	14½
10-12	13½	14
12-14	13½	14

Carton Styles have



WHAT A change "d
anything" becom
ago to the other
today. How can
age" suits were
Long on yards

Carton styles range
contrast between
the up-to-date
plicity, is most
counted up. S
ers have a rep
ity, dynamic
If you have a pro
tack

SUTHERLAND
mills
tons
carton

SUTHERLAND

THE LARGEST CARTON-SELLING

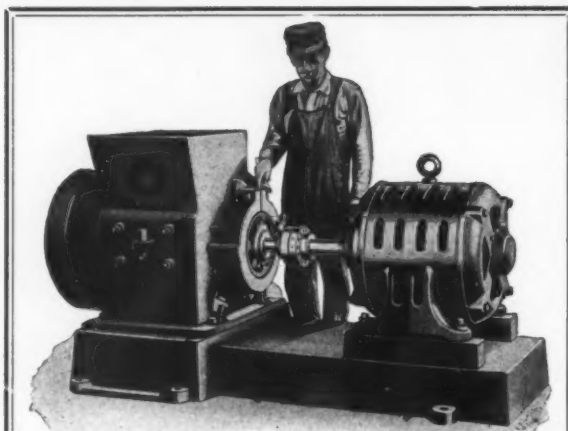
we Changed Too!

HAT A CHANGE "don't-show-'em-thing" been of two decades to the streamlined models of today. How many of those "full-cover" suits were on the waterfront now! They are on yards for their sales appeal. Fashion styles changed too. And the contrast between "fussy" designs and up-to-date their striking simplicity, is most when the sales are lined up. Stylists and designers have a sparkling original-dynamic dramatized appeal. You have a problem they will tackle with enthusiasm.



SUTHER two board mills capacity of 300 tons. Location from iserton!

PER CO. KALAMAZOO MICHIGAN
ORGANIZATION IN THE U. S. A.



Grinders for By-Products Vibrating Screens

Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, greasy cracklings and hash dry rendering materials. 30 sizes and types. For screening greasy cracklings and tankage, let us tell you about the "Full-Floating" Vibrating Screen.

Williams Patent Crusher & Pulverizer Co.

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Chicago New York San Francisco
37 W. Van Buren St. 15 Park Row 326 Rialto Bldg.



WILLIAMS
PATENT CRUSHERS GRINDERS SHREDDERS

MEAT TONNAGE SALES DOWN

Tonnage sales of packinghouse products in the Chicago district showed more than the usual decline in June from the previous month, and were 27 per cent below last year and the 10-year average for the month, according

to the monthly report of the Chicago Federal Reserve bank. Production for the month at federally-inspected plants throughout the country dropped 11 per cent under the total of May, fell 37 per cent below a year ago, and was 35 per cent smaller than the 1925-1934 average for June.

PACKINGHOUSE BY-PRODUCT YIELDS

The estimated yield and production of by-products from slaughters under federal inspection in May, 1935, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production					Per cent May 1935 is of average
	May 1, 1934, to April 30, 1935.	May, 1935.	May 1, 1934, to April 30, 1935.	May, 1935.	May 1, 1934, to April 30, 1935.	May 5-year average.	May, 1934.	May, 1935.	Pct.	
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.		
Edible beef fat ¹	30.31	30.09	3.31	3.32	294,633	28,659	28,693	21,944	76.57	
Edible beef offal.....	31.51	34.88	3.44	3.84	304,588	21,017	20,116	25,437	117.07	
Cattle hides.....	61.30	61.46	6.70	6.77	599,547	44,127	51,628	45,201	102.43	
Edible calf fat ¹	1.43	1.22	0.76	0.70	8,504	543	814	618	113.81	
Edible calf offal.....	6.83	7.21	3.65	4.14	40,693	2,949	3,556	3,653	123.87	
Lard ²	28.14	27.11	12.83	11.83	1,076,567	138,786	137,597	58,684	42.28	
Edible hog offal.....	6.89	8.29	3.14	3.62	264,144	23,929	27,881	17,945	69.21	
Pork trimmings.....	14.35	15.80	6.55	6.92	551,587	55,344	57,091	84,332	62.03	
Inedible hog grease ² ...	2.61	2.51	1.19	1.10	109,415	10,737	11,092	5,432	50.78	
Sheep edible fat ¹	1.68	1.79	2.04	2.11	27,484	2,484	2,150	2,831	113.97	
Sheep edible offal.....	2.07	2.30	2.51	2.71	33,944	2,834	2,386	3,638	128.37	

¹Unrendered. ²Rendered.

Great Lakes Stamp & Mfg. Co.

Precision Made Branding and Marking Devices

1800 N. Francisco Ave.
CHICAGO, ILL.

Electric Ink
Branders for Sam-
page and Smoked
Meats.

Gas and Air Heated
Branding Brands

Electric Ink Roll-
er Carcase Brand-
ers for Beef and
Lamb

Write for catalogue

M & M HOG

A single M & M Hog meets all grinding requirements of rendering plants. Takes fats, bones, carcasses, viscera, etc. Reduces everything to uniform degree of fineness at low operating cost! Let us analyze your requirements and make cost-cutting recommendations. Write!



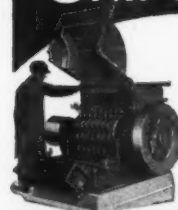
BUILDS PROFITS

Saves steam, power, labor, space. Increases miller capacity. Makes ground product give up fat and moisture readily. Cuts operating costs!

MITTS & MERRILL, 1001-51 S. Water St., SAGINAW, MICH.

Builders of Machinery Since 1854

CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for catalog 368.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:	
July, 1935.....	@ 23.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal
Blood dried, 16% per unit.....	@ 2.50
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory..	2.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f.....	@ 33.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton; bulk	
July, 1935.....	@ 23.50
in 200-lb. bags.....	@ 24.80
in 100-lb. bags.....	@ 25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	2.35 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.15 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 22.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.....	@ 25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.00

Potash Salts.

Manure salt, 30% bulk, per ton....	@ 14.40
Kainit, 20% bulk, per ton.....	@ 11.00
Muriate in bulk, per ton.....	@ 22.50
Sulphate in bags, per ton, basis 90%.....	@ 33.75
Less 12%.....	

Dry Rendered Tankage.

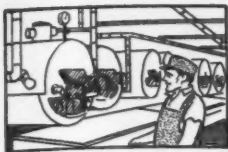
50% unground.....	@ .57
60% ground.....	@ .60

TO SELL YOUR PRODUCTS

in Great Britain

communicate with

STOKES & DALTON, LTD.
Leeds, 9 ENGLAND



Tallows and Greases

Weekly Market Review



TALLOW — Tallow at New York dropped another $\frac{1}{4}$ c lb. to a new low for the downward movement. Extra sold at $5\frac{1}{2}$ c f.o.b. It was estimated that around 1,000,000 lbs. changed hands. Undertone was reported barely steady. Demand was not aggressive, although reports from the leading soapers indicated that they continued to experience a very good business.

Little or nothing was heard of South American tallows, offerings having dried up excepting those from second hands.

Sales of extra to go West were reported at New York at 6c f.o.b. These did not appear to have changed the position of the market, western market being relatively steadier than at New York.

On the New York Produce Exchange, tallow futures dropped 30 to 40 points during the week influenced by the lower outside market. Trade was moderate.

At New York, special was quoted at $5\frac{1}{2}$ c; extra, $5\frac{1}{2}$ c f.o.b.; edible, $8\frac{1}{2}$ c nominal.

At Chicago, trade in tallow continued rather quiet, but market was showing more resistance to declines. Larger producers were not offering either prompt or later delivery.

At Chicago, edible was quoted at $7\frac{1}{4}$ c; fancy, $6\frac{1}{2}$ c; prime packer, $6\frac{1}{4}$ c; special, 6c; No. 1, $5\frac{1}{2}$ c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, July-August shipment, was off 9d for week at 25s 3d. Australian good mixed tallow, July-August shipment, was unchanged at 26s 6d.

STEARINE—Market at New York was quiet and steady. Oleo was quoted at $8\frac{1}{2}$ c plant. At Chicago, trade was moderate, but market was very steady. Oleo there was quoted at $8\frac{1}{2}$ c.

OLEO OIL—Interest was routine at New York, and market was about steady. Extra was quoted at $11\frac{1}{4}$ @ $11\frac{1}{2}$ c; prime, $10\frac{1}{4}$ @ $11\frac{1}{2}$ c; lower grades, $9\frac{1}{4}$ @ $10\frac{1}{2}$ c. At Chicago, demand was fair, and market was very steady. Extra was quoted at $11\frac{1}{4}$ c.

(See page 36 for later markets.)

LARD OIL—Demand was moderate at New York, but strength in raw materials maintained prices. No. 1 was quoted at 10c; No. 2, $9\frac{1}{4}$ c; extra, $11\frac{1}{4}$ c; extra No. 1, $10\frac{1}{2}$ c; prime, $16\frac{1}{2}$ c; winter strained, 12c.

NEATFOOT OIL — Demand was moderate but market was steady and unchanged at New York. Cold pressed was quoted at $16\frac{1}{4}$ c; extra, $10\frac{1}{2}$ c; No. 1, $10\frac{1}{2}$ c; pure, $11\frac{1}{2}$ c.

GREASES—Trade in the grease mar-

ket at New York was rather quiet the past week, but undertone was heavy. Producers were not inclined to offer freely. Consumers are apparently well supplied for the moment and were looking on pending developments. There was pressure at times from some low grade greases, but these appearing to be off about $\frac{1}{4}$ c lb.

At New York, yellow and house were quoted at $5\frac{1}{2}$ @ $5\frac{1}{4}$ c; B white, $5\frac{1}{2}$ c; A white, $5\frac{1}{4}$ c; choice white, $6\frac{1}{2}$ @ $7\frac{1}{2}$ c f.o.b.

At Chicago, trade in greases was quiet, but market showed resistance to lower levels. Brown was quoted at $4\frac{1}{2}$ @ $5\frac{1}{2}$ c; yellow, $5\frac{1}{2}$ @ $5\frac{1}{4}$ c; B white, $5\frac{1}{2}$ c; A white, $6\frac{1}{2}$ c; choice white, all hog, $7\frac{1}{2}$ @ $7\frac{1}{4}$ c.

BY-PRODUCTS MARKETS

Chicago, July 25, 1935.

Blood.

Market nominal and quoted at \$2.50 per unit.

	Unit	Ammonia.
Ground	@ \$2.55m	
Unground	@ 2.50m	

Digester Feed Tankage Materials.

Trading being done in a moderate way only. Market somewhat weaker.

Unground, 10 to 12% ammonia..	@ 2.50 & 10c
Unground, 8 to 10%	@ 2.40 & 10c
Liquid stick	@ 2.25

Dry Rendered Tankage.

Market continues firm; offerings not heavy.

Hard pressed and exp. unground per unit protein.....	\$.65 @ .67 $\frac{1}{2}$
Soft prod. pork, ac. grease & quality, ton	@ 60.00
Soft prod. beef, grease & quality, ton	@ 50.00

Packinghouse Feeds.

This market steady with last week.

Digester tankage meat meal 60%..	@ 40.00
Meat and bone scraps, 50%	@ 40.00
Steam bone meal, 65%, special feeding per ton	@ 30.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Market is seasonally quiet; offerings in a small way at \$2.25@2.35 & 10c.

High grd. tankage, ground, 10@ 12% am.	\$2.25@2.35 & 10c
Bone tankage, ungrd., low gd., per ton	@ 16.00
Hoof meal	@ 2.40

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade.....	\$50.00@80.00
Mfg. shin bones.....	45.00@75.00
Cattle hoofs.....	27.00@28.00
June bones.....	16.00@16.50

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Market steady and featureless; prices unchanged.

Steam, unground, 3 & 50.....	\$18.00@19.00
Steam, unground, 3 & 50.....	16.50@17.50

Gelatine and Glue Stocks.

Demand fair for skulls, jaws and knuckles.

Calf trimmings	@ 23.00
Sinews, pizzles	@ 16.00
Horn piths	@ 17.00
Cattle jaws, skulls and knuckles.....	@ 24.00
Hide trimmings (new style).....	@ 8.00
Hide trimmings (old style).....	@ 12.00
Pig skin scraps and trim, per lb.....	@ 5c lb.

Animal Hair.

Market largely nominal.

Summer coll and field dried.....	$1\frac{1}{2}$ @ $1\frac{1}{2}$ c
Winter coll, dried.....	2 @ $2\frac{1}{2}$ c
Processed, black, winter, per lb.....	$8\frac{1}{2}$ @ 9 c
Processed, grey, winter, per lb.....	$7\frac{1}{2}$ @ 8 c
Cattle, switching, each*.....	$1\frac{1}{2}$ @ 2 c

*According to count.

TALLOW FUTURES TRADING

Tallow transactions at New York:

SATURDAY, JULY 20, 1935.

	High.	Low.	Close.
Sept.			6.05@6.15
Oct.			6.05@6.15
Dec.			6.04@6.20
Jan.			6.17@6.22

MONDAY, JULY 22, 1935.

Sept.			6.08@6.15
Oct.			6.08@6.15
Dec.			6.12@6.20
Jan.			6.15@6.22

TUESDAY, JULY 23, 1935.

Sept.	6.03	6.00	
Oct.			5.95@6.05

WEDNESDAY, JULY 24, 1935.

Sept.			5.90@5.99
Jan.			5.98@6.05

THURSDAY, JULY 25, 1935.

Sept.			5.85@5.90
Oct.			5.85@5.90
Dec.			5.90@6.00
Jan.			5.92@5.99

FRIDAY, JULY 26, 1935.

Sept.			5.85
Oct.			5.85
Nov.			5.90@5.95
Dec.			6.00@6.05

Sales 8 lots. Closing unchanged to 10c higher.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, July 25, 1935.

The market for tankage and blood was not very active the past week, and unless some buyers come into the market very shortly, we may see lower prices for these materials. South American tankage sold at \$2.65 and 10c c.i.f., and 100 tons of South American blood was reported sold at the same price.

Cracklings were slightly firmer in

GEO. H. JACKLE

Broker

Tankage, Blood, Bones
Cracklings, Bonemeal
Hoof and Horn Meal

Chrysler Bldg.,
405 Lexington Ave.
New York City

price, due to the better demand, and a large quantity of South American 60 per cent cracklings was sold at 60c per unit, c.i.f.

Importers of raw bone meal advanced their price this week to \$25.00 per ton. The reason for this advance has not been ascertained as trading has been somewhat limited.

OLEO PRODUCTS EXPORTS

Exports of oleo oil, oleo stock and oleo stearine, May, 1935:

	Oleo oil, lbs.	oleo stock, lbs.	oleo stearine, lbs.
Belgium	43,489	24,152
Denmark	81,089	114,701
Irish Free State	44,274	4,197
Netherlands	183,143	60,700	43,977
Norway	7,073	12,056	1,557
Sweden	122,042
United Kingdom	451,831	96,532	103,512
Others	17,080	7,500
Total	827,979	430,192	100,743
Value	\$96,203	\$50,801	\$15,130

MEMPHIS PRODUCTS MARKETS

(Special Report to The National Provisioner.)

Memphis, Tenn., July 24, 1935.

The cottonseed meal market opened with bid prices being approximately 25c per ton lower than last night's close. First sales were of December meal at \$22.25. The market was steady all during the day, with fair volume of trading. Closing prices were from 25c to 40c per ton lower than last night's close.

Cottonseed market was quiet all during the day, with prices remaining unchanged.

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, July 24, 1935—Refined cottonseed oil, 26s; Egyptian crude cottonseed oil, 23s 6d.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., July 25, 1935.—Cotton oil future markets alternated up and down in recent days, being more sensitive to political rumors than to advancing hogs and lard. Bleachable firmer on fresh inquiries for immediate shipment. Sellers indifferent at about 9% @ 9½c lb. loose New Orleans. Old crop crude exhausted, new crop bringing 8c lb. with offerings quite limited. Bad weather or broadening demand apt to lift prices in short order.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 25, 1935.—Crude cottonseed oil nominal. Cottonseed meal \$22.00 f.o.b., Memphis, July and prompt shipment.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on July 25, 1935:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (200-500 lbs.) choice.....	\$16.00@17.00	\$16.00@17.00
Good.....	13.50@16.00	13.00@16.00
Medium.....	10.50@13.50	9.50@12.50
Common.....	9.00@10.00	8.50@10.50
STEERS:				
(500-600 lbs.) choice.....	16.00@17.00	16.00@17.00	16.50@17.50
Good.....	13.50@16.00	13.00@16.00	14.00@16.00
Medium.....	11.00@13.50	10.00@12.50	11.00@13.00
Common.....	9.50@11.00	9.00@10.50	9.00@11.00
STEERS:				
(600-700 lbs.) choice.....	16.00@17.00	16.00@17.50	16.50@17.50
Good.....	13.50@16.00	13.50@16.00	14.00@16.00
Medium.....	11.00@13.50	11.00@13.50	10.00@13.00	11.00@13.00
STEERS:				
(700 lbs. up) choice.....	16.00@17.00	16.50@17.50	16.50@17.50	16.50@17.50
Good.....	14.00@16.00	14.00@16.00	13.50@16.00	14.00@16.00
COWS:				
Good.....	11.00@12.00	11.00@12.00	11.00@12.00	11.50@12.50
Medium.....	9.00@11.00	10.00@11.00	8.50@11.00	10.00@11.00
Common.....	8.00@9.00	9.50@10.00	7.50@9.00	9.00@10.00
Fresh Veal:				
VEAL:				
(2) choice.....	11.50@12.50	13.00@14.00	13.00@14.50	13.00@14.00
Good.....	10.50@11.50	12.00@13.00	11.00@13.00	12.00@13.00
Medium.....	10.00@11.00	10.50@12.00	10.00@11.00	11.00@12.00
Common.....	9.00@10.00	9.00@10.50	9.00@10.00	10.00@11.00
Fresh Lamb and Mutton:				
LAMB:				
(35 lbs. down) choice.....	13.50@14.50	14.00@15.00	13.00@15.00	15.00@16.00
Good.....	12.50@13.50	13.00@14.00	12.00@14.00	14.00@15.00
Medium.....	11.50@12.50	11.50@13.00	11.00@13.00	13.00@14.00
Common.....	10.50@11.50	10.00@11.50	10.00@11.00	10.00@12.00
LAMB:				
(39-45 lbs. down) choice.....	13.50@14.50	14.00@15.00	13.00@15.00	15.00@16.00
Good.....	12.50@13.50	13.00@14.00	12.00@14.00	14.00@15.00
Medium.....	11.50@12.50	11.50@13.00	11.00@13.00	13.00@14.00
Common.....	10.50@11.50	10.00@11.50	10.00@11.00	10.00@12.00
LAMB:				
(46-55 lbs.) choice.....	13.00@14.50	13.00@14.00	12.50@14.00	14.50@15.00
Good.....	12.00@13.00	12.00@13.00	12.00@13.00	14.00@14.50
YEARLING:				
(40-55 lbs.) choice.....	12.00@13.00	11.00@13.00	12.00@13.00
Good.....	11.00@12.00	11.00@12.00	10.00@12.00	11.00@12.00
Medium.....	10.00@11.00	10.00@11.00	9.00@10.50	10.00@11.00
MUTTON:				
(Ewe) (70 lbs. down) good.....	9.00@10.00	9.00@10.00	7.00@9.00
Medium.....	8.00@9.00	8.00@9.00	6.00@8.00
Common.....	7.00@8.00	7.00@8.00	5.00@7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.....	24.50@26.50	24.50@25.50	23.00@25.00	24.00@26.00
10-12 lbs. avg.....	23.00@25.50	24.00@25.50	22.50@24.00	23.00@25.00
12-15 lbs. avg.....	20.00@22.00	22.00@24.00	19.00@22.50	21.00@23.00
16-22 lbs. avg.....	17.00@18.00	18.00@20.00	17.50@20.00	18.00@19.00
SHOULDERS: N. Y. Style: Skinned:				
8-12 lbs. avg.....	17.50@18.50	18.00@19.50	18.00@19.00
PICNICS:				
6-8 lbs. avg.....	17.00@18.00
BUTTS: Boston Style:				
4-8 lbs. avg.....	22.00@24.50	22.50@24.00	24.00@25.00

(1) Includes helper 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW COTTON OIL MARKET

Memphis Merchants Exchange has announced inauguration of cotton oil future trading to begin August 15. Opening will be celebrated by appropriate entertainment and ceremonies at which many prominent refiners and oil men are expected to be present. Cottonseed futures market will be discontinued as soon as existing open trades are closed out, it is understood.

INEDIBLE FATS EXPORTS

Exports of inedible fats in May, 1935:

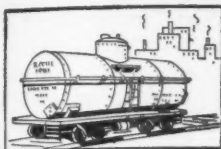
	Other animal greases and fat, lbs.	Neats-foot oil, lbs.	Oleic acid or red oil, lbs.	Stearic acid, lbs.
United Kingdom	132,228	12,096
Canada	297,118	63,615	4,366
Guatemala	40,000
Argentina	36,400	5,948
Honduras	8,549	10,800
Cuba	16,695	40	4,200	440
Mexico	34,531
Dom. Republic	16,338
Peru	12,778	62
Colombia	31,198	13,494	4,012	7,597
France
Others
Total	609,567	45,000	88,227	23,162
Value	\$35,825	\$5,776	\$5,610	\$2,821

ANIMAL FATS EXPORTS

Exports of animal oils in May, 1935:

	Quantity, lbs.	Value.
Oleo oil	827,979	\$96,203
Oleo stock	430,192	\$50,801
Oleo stearine	100,743	\$15,130
Tallow	18,773	1,383
Other, incl. inedible tallow..	609,567	35,825
Oleomargarine	9,932	1,332
Neutral lard	90,610	12,677
Oleic acid	88,227	5,610
Stearic acid	23,162	2,821
Cooking fats, except lard...	80,797	11,794
Lard	9,739,973	1,088,416
Grease stearine	7,992	498
Neatsfoot oil	45,000	5,776
Gelatin	51,199	19,417

Watch the "Wanted" and "For Sale" page for bargains in equipment.



Vegetable Oils

Weekly Market Review



Trade Fairly Active—Market Easier—Operations Mixed—Lard Relatively Strong—Cotton Weather Satisfactory—Cash Oil Demand Moderate—Sentiment Divided—Professionals Inclined to Bear Side.

Cotton oil futures market continued to display a sagging tendency the past week and averaged $\frac{1}{4}$ c or more lower than the previous week. There was no concentrated pressure on the market, but it was apparent that prices felt the absence of broad outside support and professional opposition to the present levels.

Conditions within the market itself and surrounding cotton oil, were apparently of a character strong enough to offset the strength in the western lard market. The latter, nevertheless, served to make for orderly declines in oil and induced some buying of the oil market on a scale downwards. The weather in the South was regarded as mostly satisfactory. There were reports to the effect that the present cotton outlook was for a crop somewhat larger than the estimates of a month ago.

The oil market continues to feel the effects of the disappointing domestic consumption the past few months, largely the result of foreign cotton oil importations. It is generally believed there was no material falling off in consumption of cotton oil in this country, but that importations had reduced distribution of domestic oil and will result in a carryover larger than anticipated earlier in the season.

Smaller Carryover Expected

On the other hand, the trade appears to have lost sight of the fact that the carryover at the end of this season will be much smaller than the past season and that a great deal depends on the outcome of the new crush.

The situation has been such that aggressive outside absorption has been lacking. Commission house trade has been on both sides, and while the market rallied with lard strength, the bulges failed to hold. The professional element were mostly on the selling side, influenced by the lack of outside support. Sentiment generally was divided. Some of the locals contended that the lard situation was strong enough to prevent any drastic declines in oil from the current levels of the discount for September oil in some 468 points under September lard. This should result in broadening shortening trade and bringing about an increase in the distribution of cotton oil.

On the other hand, run of hogs to market continues light, both hogs and nearby lard futures established new season's highs the past week. The U. S. Department of Agriculture again pointed out that there was little likelihood of any material increase in hog product supplies until the summer of 1936, a year hence.

Cash Trade Moderate

Cash oil demand was reported moderate during the week. However, less was heard of foreign oils, the impression prevailing that the recent setback in prices had shut out foreign oils for the time being.

The weekly weather report said that the temperature averaged near normal or somewhat above in most of the Cotton Belt and substantial precipitation again occurred, over most of the eastern third of the area.

COCOANUT OIL—Market was rather quiet but steady during the week. At New York, tanks were quoted at $3\frac{1}{2}$ c. At the Pacific Coast, tanks were quoted at $3\frac{1}{2}$ c.

CORN OIL—Demand was moderate at New York, and the market was barely steady with cottonoil. Western mills were quoting corn oil at $8\frac{1}{2}$ c nominal.

SOYA BEAN OIL—Market at New York was quoted at $7\frac{1}{2}$ c nominal. There was no willingness to offer beyond December shipment. There was a tendency to look for a firmer trend in the international structure of this oil.

PALM OIL—Trade was rather light at New York, but the market was very steady. Spot Nigre was quoted at 4.20 @4.25c; shipment Nigre, 3.90c; Sumatra, 4@4 $\frac{1}{4}$ c.

PALM KERNEL OIL—Market was steady but inactive at New York. Shipment oil was quoted at $3\frac{1}{2}$ c.

OLIVE OIL—Demand was moderate at New York but prices were steady. Spot barrels were quoted at $8@8\frac{1}{4}$ c; tanks, $7\frac{1}{2}@8$ c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Trade was routine at New York, and prices were about steady. Crude was quoted at $8\frac{1}{2}$ c; refined, $12@12\frac{1}{2}$ c.

COTTONSEED OIL—Demand was rather moderate at New York, but there was no pressure of store oil supplies. Prices were barely steady with futures. Southeast and Valley crude were quoted at 8c nominal; Texas, $7\frac{1}{2}$ c nominal. Valley crude sold at 8c and Texas at $7\frac{1}{2}$ c.

Market transactions at New York:

Friday, July 19, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
July	3 950	940	935 a	Bid
Aug.	940 a	960
Sept.	31 961	948	947 a	949
Oct.	49 967	949	950 a	trad
Nov.	935 a	960
Dec.	36 963	945	947 a	trad
Jan.	17 968	953	949 a	950
Feb.	950 a	965

Sales, 136 contracts; crudes, Southeast, $8\frac{1}{4}$ c nominal.

Saturday, July 20, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
July	925 a	950
Aug.	935 a	950
Sept.	10 942	940	937 a	939
Oct.	20 948	941	943 a	trad
Nov.	930 a	955
Dec.	28 947	939	945 a	47tr
Jan.	1 942	942	943 a	952
Feb.	945 a	960

Sales, 59 contracts; crudes, Southeast, $8\frac{1}{4}$ c nominal.

Monday, July 22, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
July	930 a	Bid
Aug.	935 a	960
Sept.	9 958	949	949 a	952
Oct.	17 965	950	958 a	trad
Nov.	950 a	970
Dec.	14 960	953	953 a	55tr
Jan.	5 955	954	955 a	962
Feb.	950 a	970

Sales, 45 con.; crudes, S. E., $8\frac{1}{4}$ c bid.

Tuesday, July 23, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
July	920 a	Bid
Aug.	926 a	950
Sept.	4 957	935	937 a	944
Oct.	14 963	942	944 a	trad
Nov.	935 a	960
Dec.	24 955	938	940 a	trad
Jan.	6 956	942	941 a	945
Feb.	940 a	960

Sales, 48 con.; crudes, S. E., 8c bid.

Wednesday, July 24, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	a
July	930 a	Bid
Aug.	935 a	955
Sept.	27 945	940	949 a	947
Oct.	37 954	943	952 a	955
Nov.	940 a	955
Dec.	12 950	940	950 a	trad
Jan.	952 a	955
Feb.	950 a	965

Sales, 76 con.; crudes, S. E., 8c bid.

Thursday, July 25, 1935.

	—Range—			Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Sept.	953	947	945 a	947
Oct.	965	955	952 a	954
Dec.	957	948	946 a	949
Jan.	960	955	948 a	954

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products strong the latter part of week, lard making some new highs for season, following grain strength and strong statistical position. Better hog market, scattered buying and covering. Top hogs, Chicago, \$10.80.

Cottonseed Oil

Cotton oil was moderately active with mixed trade undertone about steady. Lard strength offset favorable cotton crop reports; expectation larger cotton crop. Cash trade fair.

Quotations on bleachable cottonseed oil Thursday noon were: July, \$9.35b; Sept., \$9.54@9.59; Oct., \$9.63@9.66; Dec., \$9.58@9.57 sales; Jan., \$9.60@9.65.

Tallow

Tallow, extra, 5½c f.o.b.

Stearine

Stearine, 8½c asked.

Friday's Lard Markets

New York, July 26, 1935.—Prices are for export; no tax. Lard, prime western, \$15.10@15.25; middle western, \$15.10@15.25; city, 12½c; refined Continent, 15½@15½c; South American, 15½@15½c; Brazil kegs, 15½@15½c; compound, 12½c in carlots.

NEW YORK BEEF IMPORTS

(Special Wire to The National Provisioner.)

New York, July 26, 1935.

Imports on s.s. Darwin docking from New Zealand last Monday totaled 20,000 quarters beef; 500,000 lbs. boneless bull meat; 150,000 lbs. cow meat; 2,000 sides of veal and 600 hogs. Shipment was finest in some time and mostly on orders because of low domestic prices. Early future shipments not expected.

Other imports during week ended July 25 included 9,764 lbs. fresh beef from Canada; 1,500 lbs. salted boneless beef from the same country and approximately 140,000 lbs. canned beef and beef extract from South America.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports, for week ended July 13:

Week Ending	New York.	Boston.	Phila.
July 13, 1935.....	13,425
July 6, 1935.....	13,792
June 29, 1935.....	44,738
June 22, 1935.....	37,471
Total 1935.....	707,053	29,478	15,281
July 14, 1934.....	30,300	68
July 7, 1934.....	31,120

Total so far: 1935—751,812*. 1934—574,085*.

*Does not include 139,454 imported at Norfolk.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, July 25, 1935.

General provision market steady but firm; very good demand for hams; fair demand for lard.

Thursday's prices were: Hams, American cut, 96s; hams, long cut, 96s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 61s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 82s; Canadian Cumberlands, 74s; spot lard, 68s.

CASINGS IMPORTS AND EXPORTS

Imports and exports of casings during May, 1935, are reported as follows:

	IMPORTS.		EXPORTS.	
	Sheep, lamb and goat. Lbs.	Weasands, bladders, intestines. Lbs.	Hog, lbs.	Beef, lbs.
Denmark	9,476	72,222
Germany	500	111,915
Netherlands	664	37,328
U. S. S. R.	78,306	1,773	91,758
United Kingdom. .	1,176	72,023	759,347
Canada	13,583	80	18,419
Argentina	60,038	4,390	40,696
Brazil	10,258	198,256
Chile	132,382	100	827,339
Uruguay	200	98,922
British India	17,298	76,032
China	69,322	13,041	167,312
Iraq	28,890	133,673
Iran	24,244	10,161
Australia	86,153	3,073
New Zealand	250,205
Morocco	20,993
Others	19,614
Total	812,268	4,770	533,122	2,538,484
Value	\$1,090,797	\$1,328	\$201,872	\$203,816

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 26, 1935, show exports from that country were as follows: To the United Kingdom, 97,483 quarters; to the Continent, 4,778. Exports the week ending July 19 were: To England, 107,560 quarters; to the Continent, 4,529 quarters.

MEAT AND LARD EXPORTS

Exports of pork, lard, hams and bacon through port of New York during week ended July 26 totaled 70,560 lbs. lard and 253,715 lbs. hams and bacon.

N. Y. FUTURES HIDE PRICES

Saturday, July 20, 1935.—No session.

Monday, July 22, 1935—Close: Sept. 9.93@9.98; Dec. 10.28 sale; Mar. 10.60 @10.63; June 10.90@10.94; sales 82 lots. Closing 12@16 lower.

Tuesday, July 23, 1935—Close: Sept. 9.96n; Dec. 10.30@10.31 sales; Mar. 10.62 sale; June 11.03 sale; sales 68 lots. Closing 2@3 higher.

Wednesday, July 24, 1935—Close: Sept. 10.01b; Dec. 10.35 sale; Mar. 10.66b; June 11.00 sale; sales 52 lots. Closing 4@7 higher.

Thursday, July 25, 1935—Close: Sept. 10.10 sale; Dec. 10.43 sale; Mar. 10.75 @10.77; June 11.03@11.10; sales 62 lots. Closing 3@9 higher.

Friday, July 26, 1935—Close: Sept. 10.04@10.15; Dec. 10.38@10.45; Mar. 10.71@10.79; June 11.01b; sales 20 lots. Closing 2@6 lower.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 20, 1935, were 4,643,000 lbs.; previous week, 4,000,000 lbs.; same week last year, 2,657,000 lbs.; from January 1 to July 20 this year, 146,532,000 lbs.; same period a year ago, 129,763,000 lbs.

Shipments of hides from Chicago for the week ended July 20, 1935, were 3,407,000 lbs.; previous week, 4,235,000 lbs.; same week last year, 3,409,000 lbs.; from January 1 to July 20 this year, 181,341,000 lbs.; same period a year ago, 165,191,000 lbs.

MEAT AND FATS IMPORTS

Meat imports in May, 1935, as reported by the U. S. Department of Commerce:

BEEF (Fresh, chilled or frozen)—From Canada, 771,834 lbs.; Australia, 10,101 lbs.; New Zealand, 394,896 lbs.; Cuba, 90 lbs.; total, 1,176,921 lbs.

PORK (Fresh, chilled or frozen)—From Canada, 368,217 lbs.

CURED PORK (Hams, shoulders and bacon).—From Poland, 203,354 lbs.; Canada, 28,927 lbs.; United Kingdom, 29,385 lbs.; Germany, 25,239 lbs.; other countries, 12,948 lbs. Other pickled and salted pork, total, 49,334 lbs.

POULTRY.—From France, 3,128 lbs.; China, 4,383 lbs.; Argentina, 25,477 lbs. (turkeys).

CANNED MEATS.—From Argentina, 3,134,570 lbs.; Uruguay, 3,904,632 lbs.; other countries, 42,450 lbs.

TALLOW (Beef and mutton).—From Argentina, 8,590,647 lbs.; Brazil, 4,290,020 lbs.; United Kingdom, 4,911,621 lbs.; Uruguay, 4,325,180 lbs.; Paraguay, 177,707 lbs.; Australia, 2,440,026 lbs.; New Zealand, 7,180,265 lbs.; Canada, 784,717 lbs.; Netherlands, 506,040 lbs.; total, 33,206,214 lbs.



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—Trading in packer hides was very light this week and confined to the movement of 5,700 heavy native cows, one of the most popular selections, at steady prices around mid-week. There were also some old salting winter quality hides moved at the close of last week, consisting of 4,000 native steers and 16,000 light native cows, at proportionate discounts for the date of take-off.

Quotations on the hide futures market moved within a narrow range, but with an easy undertone, resulting in a lack of interest from speculative buyers of spot hides. Tanners confined their bids during the week to a half-cent under last week's trading prices but such bids were repeatedly declined, with packers holding firmly for steady prices. The fact that hides are now running into summer quality makes them more attractive now at steady prices and improved demand for leather is expected very shortly.

One packer sold 4,000 Feb.-Mar. native steers at close of last week at 11½¢, Chicago freight; last sales of June-July were at 13¢, and for straight Julys some packers inclined to ask 13½¢. June-July extreme light native steers last sold at 10½¢.

Butt branded steers last sold at 13¢, Colorados 12½¢, heavy Texas steers 13¢, and light Texas steers at 12¢, for June-July and straight Junes. Bids at ½¢ less declined.

One packer sold 2,500 mostly July heavy native cows at 10½¢; another packer sold 700 June forward at 10½¢; a third packer sold 2,500, mostly June-Julys at 10½¢ but with a few Apr.-Mays included at 10¢. At close of last week one packer sold 5,000 Feb.-Mar. light native cows at 8½¢, Chicago freight, and 11,000 Feb.-Mar. at 8½¢, f.o.b. Chicago, discount for winter take-off; last sale of June-Julys was at 10¢ and bid of 9½¢ declined this week. June-July branded cows last sold at 10¢.

SMALL PACKER HIDES—Chicago small packer all-weights of current quality are quoted nominally around 9½¢ for natives, branded about 9¢. Outside small packer lots sold this week at 8½¢, both f.o.b. and delivered, according to quality, for selected natives; some lots held at 8½¢@9¢.

FOREIGN WET SALTED HIDES—Light trade in South American market at lower prices, these hides now running into winter quality. One lot of 4,000 Sansinenas sold at close of last week at 66 pesos, equal to 11¢, c.i.f. New York, against 69½ pesos or 11½¢ paid two weeks previously. Mid-week,

4,000 Anglo steers sold at 64½ pesos or about 10.60¢.

COUNTRY HIDES—Trade still continues slow on country hides. Buyers have reduced their bids but asking prices are usually about ¼¢ over bids, resulting in very light trading. All-weights quoted 6½¢@7¢, selected, delivered Chicago, for trimmed stock around 47/48-lb. average. Heavy steers quoted 6½¢@7¢, and heavy cows 6½¢@6½¢. Buff weights hard to buy under 7½¢, although 7½¢ is the best bid at present; spread between buffs and extremes very small. Extremes are offered at 7½¢ untrimmed and at 7½¢@8¢ trimmed, with 7½¢, trimmed, bid. Bulls 5@5½¢, nominal; glues, 4¼¢@4½¢ and very slow. All-weight branded 5½¢@5½¢, flat, less Chicago freight.

CALFSKINS—Some negotiations under way on packer calfskins, with possibility of later trading. Last trading was total of 36,000 May-June River point heavies 9½/15-lb. late last week at 18¢, previously reported. June northern heavies last sold previous week at 19½¢@20¢, and June lights moved last week in a good way at 15¢ for regular points.

LATER: One packer sold 10,000 May-June northern heavy calf, and another packer 15,000 Junes, at 19½¢, steady; third packer sold 6,000 June heavies at 19½¢ for northern points and 17½¢ for River points.

Chicago city calfskins quiet; the free movement previous week about cleaned up the market, at 12½¢ for 8/10-lb. and 16¢ for 10/15-lb. Outside cities, 8/15-lb., quoted around 14¢, nom.; mixed cities and countries around 11½¢; straight countries 9½¢@10¢. Chicago city light calf and deacons sold at \$1.00.

KIPSKINS—Packer kipskins appear firmer than calf at present. One packer sold 5,000 July kips at 12½¢ for northern natives, 11¢ for northern over-weights and 10¢ for branded, steady. Another packer sold about 5,000 July kips later at 13¢ for northern natives and 11¢ for northern over-weights, and also is thought to have booked some to tanning account. Third packer sold 3,000 July kips at 13¢ for northern natives and 11¢ northern over-weights, and also moved 2,000 May-June northern over-weights at 11¢.

Chicago city kipskins in light supply and quotable around 12¢, nom. Outside cities around 11½¢@11½¢, nom.; mixed cities and countries 9@9½¢; straight countries around 8¢.

Packer regular June slunks sold, 90¢.

HORSEHIDES—Horsehides continue about steady but apparently less interest. Good city renderers still quoted \$3.75@3.85, selected, with full manes

and tails; mixed city and country lots approximately \$3.50.

SHEEPSKINS—Dry pelts fairly firm at 14½¢@15¢, Chicago, for full wools, short wools and pieces half-price. Production of shearings now rather light but market continues steady, and quoted on basis of last sales at 55@57½¢ for No. 1's, top realized by one seller, 40¢ for No. 2's, and 20¢ for clips. Pickled skins a bit dull, with Julys offered at \$4.50 per doz., last trading price; last sales of Julys at New York were at \$4.75 per doz. Packer spring lambs quoted \$1.55@1.65 per cwt. live lamb, or \$1.25@1.40 each. Quotations on outside small packer lambs range from 80@85¢ each paid for small light stock up to 97½¢@1.00 each for best heavies.

New York

PACKER HIDES—All New York packers sold their July native steers mid-week at 13¢, steady price. Bids of 12½¢ being declined for July butt brands and 12¢ for Colorados, asking 13¢ and 12½¢. Asking up to 10½¢ for all-weight cows; 9½¢ for native bulls.

CALFSKINS—Packer calfskins active this week, with prices easier. Total of 10,000 packer 7-9's sold at \$1.75, and 25,000 packer 9-12's at \$2.50, and more available at these prices. Collectors asking \$1.10 for 5-7's, some quoting \$1.05 nom., with other weights 10@15¢ under packers, in a nominal way.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 26, 1935:

PACKER HIDES.			
	Week ended July 26.	Prev. week.	Cor. week, 1934.
Sp. nat. str.	@13½¢n	@13½¢n	9 @10n
Hvy. nat. str.	@13	@13	@9
Hvy. Tex. str.	@13	@13n	8½ @9n
Hvy. butt brand'd str.	@13	@13	8½ @9n
Hvy. Col. str.	@12½	@12½	8 @8½
Ex-light Tex. str.	@10	@10	@7½
Brnd'd cows.	@10	@10	@7½
Hvy. nat. cows	@10½	@10½	@7½
Li. nat. cows	@10	@10	7½ @8
Nat. bulls ..	@9½	@9½	@5½
Brnd'd bulls ..	@8½	@8½	4½ @5
Calfskins ...15	@20	15 @20	10½ @13n
Kips, nat....	@13	@12½	@14
Kips, ov-wt....	@11	@11	9 @9½
Kips, brnd'd.	@10	9½ @10	@8n
Slunks, reg..	@90	@90	@90
Slunks, hrls..35	@45	35 @45	35 @50

Light native, butt branded and Colorado steers 1¢ per lb. less than heavies.

CITY AND CHICAGO SMALL PACKERS.			
Nat. all-wts.	@9½n	@9½n	7½ @8n
Branded	@9n	@9n	7 @7½
Nat. bulls ..	@8½n	@8½n	5 @5½
Brnd'd bulls ..	@7½n	@7½n	4½ @5n
Calfskins ...12½	@16	12½ @16	8 @9½
Kips	@15n	@11	@11½
Slunks, reg. 70	@80n	70 @80n	50 @90n
Slunks, hrls..25	@35n	25 @35n	25 @40n

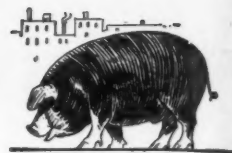
COUNTRY HIDES.			
Hvy. steers..	6½¢ @7	@7½	5 @5½
Hvy. cows ..	6½¢ @6½	@7	5 @5½
Bufs	7½¢ @7½	7½ @7½	6½ @6½
Extremes	7½¢ @8	@8	7½ @8
Bulls	5 @5½	5½ @5½	3 @3½
Calfskins ...	9½¢ @10	9½¢ @10	@7
Kips	@8	7½ @8	@7
Light calf ..50	@60n	50 @60n	25 @35n
Deacons50	@60n	50 @60n	25 @35n
Slunks, reg..35	@50n	35 @50n	@20n
Slunks, hrls..10	@15n	10 @15n	@10n
Horsehides ..3.50	@3.85	3.50 @3.85	2.65 @3.15

SHEEPSKINS.			
Pkr. lambs..1.25	@1.40	1.25 @1.35	68 @75
Sm. pkr. lambs ..	.85	@1.00	85 @1.00
Pkr. shearings..55	@57½	55 @57½	@60
Dry pelts ...14½	@15	@15	12 @12½



Live Stock Markets

Weekly Review



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, July 25, 1935, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or sally hogs excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-180 lbs.) gd-ch.	\$9.75@10.50	\$9.90@10.55	\$9.35@10.15	\$9.40@10.15	\$9.50@10.15
Medium	9.25@10.30	9.35@10.35	8.85@ 9.90	8.75@ 9.95	9.00@ 9.75
Lt. wt. (180-180 lbs.) gd-ch.	10.30@10.70	10.40@10.85	9.90@10.30	9.65@10.35	9.75@10.25
Medium	9.65@10.40	9.75@10.50	9.40@10.15	9.25@10.00	9.25@10.00
(180-200 lbs.) gd-ch.	10.50@10.75	10.55@10.85	10.15@10.35	10.20@10.40	10.00@10.25
Medium	9.90@10.50	10.00@10.50	9.85@10.25	10.00@10.25	9.35@10.00
Med. wt. (200-220 lbs.) gd-ch.	10.50@10.75	10.50@10.85	10.25@10.35	10.20@10.40	10.00@10.25
(220-250 lbs.) gd-ch.	10.20@10.75	10.30@10.90	10.25@10.35	10.20@10.40	9.85@10.25
Hvy. wt. (250-290 lbs.) gd-ch.	9.80@10.55	10.00@10.40	10.10@10.35	10.15@10.40	9.40@10.10
(290-350 lbs.) gd-ch.	9.50@10.00	9.00@10.10	9.75@10.15	9.85@10.25	9.15@ 9.65
PACKING SOWS:					
(275-350 lbs.) good	9.00@ 9.35	9.15@ 9.40	9.15@ 9.25	9.00@ 9.25	8.90@ 9.10
(350-425 lbs.) good	8.90@ 9.25	9.00@ 9.25	9.00@ 9.15	8.90@ 9.15	8.75@ 9.00
(425-550 lbs.) good	8.75@ 9.15	8.75@ 9.10	9.00@ 9.15	8.75@ 9.00	8.60@ 8.85
(275-550 lbs.) medium	8.40@ 9.00	8.25@ 9.00	8.25@ 9.15	8.00@ 9.00	8.35@ 8.90
SLAUGHTER PIGS:					
(100-140 lbs.) gd-ch.	9.00@ 9.85	8.90@10.10	8.40@ 9.65	8.25@ 9.65	9.25@ 9.75
Medium	8.00@ 9.75	8.25@ 9.90	8.15@ 9.40	7.25@ 9.25	9.00@ 9.50
Av. cost & wt. Wed. (pigs ex.)	9.99-287 lbs.	10.39-220 lbs.	9.89-255 lbs.	10.25-231 lbs.	
Slaughter Cattle, Calves and Vealers:					
STEERS:					
(550-900 lbs.) choice	9.75@11.25	9.25@10.50	9.25@11.00	8.75@10.50	9.00@10.75
Good	8.50@10.50	8.00@10.00	8.25@10.00	7.75@ 9.75	8.00@ 9.75
Medium	6.75@ 8.50	6.50@ 8.25	6.75@ 8.50	6.25@ 8.50	6.25@ 8.25
Common	4.50@ 6.75	5.25@ 6.50	4.25@ 6.75	4.25@ 6.25	4.35@ 6.50
STEERS:					
(900-1,100 lbs.) choice	10.50@11.50	10.00@11.00	10.00@11.00	9.75@11.00	9.75@10.85
Good	8.50@10.50	8.25@10.50	8.25@10.25	8.25@10.00	8.00@10.00
Medium	6.75@ 8.50	6.50@ 8.50	6.75@ 8.50	6.00@ 8.50	6.50@ 8.00
Common	4.75@ 7.50	5.25@ 6.75	4.75@ 7.00	4.50@ 6.75	4.60@ 6.75
STEERS:					
(1,100-1,300 lbs.) choice	10.50@11.75	10.50@11.25	10.25@11.25	10.25@11.25	9.75@11.00
Good	8.50@10.75	8.50@10.50	8.50@10.50	8.50@10.25	8.00@ 9.85
Medium	7.50@ 9.25	6.75@ 8.50	7.00@ 8.75	6.50@ 8.75	6.75@ 8.50
STEERS:					
(1,300-1,500 lbs.) choice	10.75@11.60	10.50@11.25	10.50@11.25	10.25@11.25	9.60@10.75
Good	9.25@11.00	8.50@10.50	8.75@10.50	8.75@10.25	8.00@ 9.85
HEIFERS:					
(550-750 lbs.) choice	10.00@10.50	9.50@10.00	9.25@10.25	8.75@10.00	8.65@10.00
Good	8.25@10.00	8.25@ 9.50	8.25@ 9.25	7.50@ 8.75	7.25@ 9.00
Com-med.	4.00@ 8.25	4.00@ 8.25	4.25@ 8.25	4.00@ 7.50	4.15@ 7.50
HEIFERS:					
(750-900 lbs.) gd-ch.	8.25@10.75		8.25@10.25	7.75@10.25	7.50@10.00
Com-med.	4.00@ 8.25		4.25@ 8.25	4.25@ 7.75	4.35@ 7.50
COWS:					
Good	5.50@ 6.50	5.00@ 5.75	5.75@ 6.75	5.75@ 6.75	5.50@ 6.50
Com-med.	3.75@ 5.50	3.75@ 5.00	4.00@ 5.75	4.00@ 5.75	3.85@ 5.50
Low-cut-cut	2.75@ 4.00	2.00@ 3.75	3.00@ 4.00	2.75@ 4.04	2.75@ 3.85
BULLS: (Yrly. Ex.) (Beef)					
Good	6.00@ 7.00	5.50@ 6.25	5.50@ 6.00	5.25@ 6.00	5.40@ 6.00
Cut-med.	4.50@ 6.00	3.75@ 5.50	4.25@ 5.50	3.75@ 5.25	3.75@ 5.40
VEALERS:					
Gd-ch.	7.25@ 8.25	6.25@ 7.50	6.50@ 8.50	6.00@ 7.50	5.75@ 7.50
Medium	6.00@ 7.25	5.00@ 6.25	5.50@ 6.50	4.75@ 6.00	5.25@ 6.00
Cut-com.	4.50@ 6.00	3.00@ 5.00	3.00@ 5.50	3.50@ 4.75	3.25@ 5.25
CALVES:					
(250-500 lbs.) gd-ch.	6.50@ 9.50	6.50@ 9.00	6.00@ 8.50	5.75@ 8.25	5.50@ 8.00
Com-med.	3.50@ 6.50	3.50@ 6.50	3.50@ 6.00	3.50@ 6.25	3.50@ 6.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down) gd-ch.*	7.15@ 8.50	7.50@ 8.75	7.50@ 8.25	7.75@ 8.40	7.50@ 8.00
Com-med.	5.50@ 7.25	4.50@ 8.00	5.50@ 7.50	5.00@ 7.75	5.50@ 7.50
YEARLING WETHERS:					
(90-110 lbs.) gd-ch.	5.75@ 6.75	5.75@ 6.50	5.50@ 6.25	5.50@ 6.00	5.25@ 6.00
Medium	5.25@ 5.85	5.00@ 5.85	4.75@ 5.50	4.75@ 5.50	4.75@ 5.50
EWES:					
(90-120 lbs.) gd-ch.	2.65@ 3.50	2.50@ 3.50	2.25@ 3.25	2.25@ 3.25	2.50@ 3.25
(120-150 lbs.) gd-ch.	2.25@ 3.35	2.00@ 3.25	1.75@ 3.00	2.00@ 3.00	1.75@ 3.15
(All weights) com-med.	1.50@ 2.65	1.00@ 2.50	1.00@ 2.25	1.25@ 2.25	1.00@ 2.50

*Quotations based on ewes and wethers.

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Iowa, July 25, 1935.

Hogs at 22 concentration points and 9 packing plants in Iowa and Minnesota were mostly 10@15c higher than last week's close, although spots were steady and instances slightly weaker on heavy butchers. Late sales good to choice 180- to 250-lb. truck hogs, \$9.65 @10.05; best 200 to 220 lbs., up from \$9.75; some long haul truck loads to \$10.20; a few rail deliveries to \$10.25; bulk 250 to 290 lbs., \$9.35@9.75; 290 to 350 lbs., \$9.00@9.40; better 160 to 180 lbs., \$9.40@9.90; 140 to 160 lbs., \$8.75 9.50; good packing sows, \$8.30@8.85, few \$8.95.

Receipts week ended July 25, 1935:

	This week.	Last week.
Friday, July 19.....	9,700	14,000
Saturday, July 20.....	8,400	12,000
Monday, July 22.....	19,800	28,200
Tuesday, July 23.....	9,400	8,900
Wednesday, July 24.....	11,800	8,600
Thursday, July 25.....	17,600	8,100

RECEIPTS AT CHIEF CENTERS

Combined receipts at principal markets, week ended July 20, 1935:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 20.....	125,000	151,000	176,000
Previous week	197,000	248,000	235,000
1934	483,000	518,000	309,000
1933	196,000	529,000	336,000
1932	199,000	370,000	307,000
1931	192,000	410,000	327,000
At 11 markets:			
	Cattle.	Hogs.	Sheep.
Week ended July 20.....	125,000	147,000	166,000
Previous week	141,000	179,000	159,000
1934	423,000	406,000	191,000
1933	156,000	375,000	172,000
1932	145,000	276,000	190,000
1931	150,000	316,000	227,000
At 7 markets:			
	Cattle.	Hogs.	Sheep.
Week ended July 20.....	125,000	147,000	166,000
Previous week	141,000	179,000	159,000
1934	423,000	406,000	191,000
1933	156,000	375,000	172,000
1932	145,000	276,000	190,000
1931	150,000	316,000	227,000

U. S. INSPECTED HOG KILL

Inspected hog kill at 8 points during week ended Friday, July 19, 1935:

	Week ended July 19.	Prev. week.	Cor. week, 1934.
Chicago	55,095	63,051	121,624
Kansas City, Kans.	15,344	15,306	70,356
Omaha	15,888	15,800	47,044
St. Louis & East St. Louis	29,350	24,758	61,701
Sioux City	14,237	15,901	33,138
St. Joseph	8,025	8,282	36,660
St. Paul	13,639	14,861	35,404
N. Y., Newark and J. C.	22,479	23,005	39,097
Total	174,067	181,564	429,603

See "Wanted" Page for bargains.

FEWER CATTLE THIS FALL

Fewer cattle and calves will be slaughtered this fall than last, when the drought forced heavy marketing, according to the midsummer beef cattle outlook report of the U. S. Bureau of Agricultural Economics. The reduction is expected to be chiefly in slaughter of calves and better grades of steers. The bureau believes a larger number of cattle will be fed in the Corn Belt this fall and next winter, in view of increased feed grain production. The result will be larger marketings of grain fed cattle during the first half of 1936, compared with the corresponding period in 1935.

A much stronger consumer demand for beef and veal this year, compared with last, is reported, with indications of further improvement during coming months. This is based upon prospects for increased consumer incomes the remainder of this year and during early 1936, and on reduced supplies of pork.

Cattle prices are expected to average much higher the rest of the year than last year, since slaughter supplies during the next five months will be somewhat smaller than in the corresponding period of 1934 and because of improved consumer demand. Higher prices for better grades of slaughter cattle are in prospect from now until late fall or early winter; prices of the lower grades may also advance, it is stated, especially if there is a strong demand for cattle for feeding and restocking.

Looking further ahead, the Bureau says that prices of better grades of slaughter cattle during the first half of 1936 may average less than in the corresponding period of 1935, because of probable increase in marketings of grain-fed cattle. There may be about the same number of cattle on farms and ranches at the beginning of 1936 as there were at the beginning of 1935, but thereafter, the Bureau believes, numbers will increase. Most of this increase for the next few years is expected in states west of the Mississippi River, where the number of cattle was sharply reduced in 1934. No material increase is in prospect in

other areas, it is stated, unless reduced production of cash crops should result in increased production of hay and pasture.

NEW YORK LIVESTOCK

Receipts of livestock at New York markets for week ended July 20, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,727	9,234	3,716	40,237
Central Union	1,373	1,410	14,325
New York	5,333	2,724	7,556	4,165
Total	433	13,368	11,272	58,727
Previous week	5,639	13,315	10,103	72,633
Two weeks ago.....	4,962	13,940	9,515	51,770

FAT CATTLE FOR CHOICE TRADE

Carlot cattle department of the American Royal Live Stock Show which will be held at Kansas City, Mo., October 19 to 26, will be specially featured, and will include fat cattle, 9 classes; fat heifers, 1 class; farm baby beef, 1 class; novice fat cattle, 1 class; feeder cattle, 9 classes; feeder heifers, 1 class; mixed lots, feeder cattle, 1 class. In all fat classes 15 cattle will constitute a carload, and in feeder classes it will require 20 cattle for each carload.

To encourage more feeders to exhibit

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending July 20, 1935.....	8,477	1,500	2,436
	Week previous.....	8,684	1,646	2,205
	Same week year ago.....	8,150	2,191	2,611
COWS, carcass	Week ending July 20, 1935.....	758	1,286	1,427
	Week previous.....	1,040	1,332	1,192
	Same week year ago.....	681	1,308	1,007
BULLS, carcass	Week ending July 20, 1935.....	399	480	8
	Week previous.....	428	546	23
	Same week year ago.....	323	541	2
VEAL, carcass	Week ending July 20, 1935.....	8,775	1,509	608
	Week previous.....	11,714	1,283	648
	Same week year ago.....	10,075	2,132	810
LAMB, carcass	Week ending July 20, 1935.....	38,493	11,421	17,271
	Week previous.....	32,545	10,232	14,858
	Same week year ago.....	35,482	13,914	16,047
MUTTON, carcass	Week ending July 20, 1935.....	1,582	654	343
	Week previous.....	788	440	296
	Same week year ago.....	1,144	277	190
PORK CUTS, lbs.	Week ending July 20, 1935.....	1,047,746	215,000	176,432
	Week previous.....	1,433,130	287,173	176,409
	Same week year ago.....	1,381,298	358,858	211,239
BEEF CUTS, lbs.	Week ending July 20, 1935.....	392,724
	Week previous.....	460,897
	Same week year ago.....	503,896

LOCAL SLAUGHTERS.

CATTLE, head	Week ending July 20, 1935.....	7,284	1,687
	Week previous.....	7,436	2,010
	Same week year ago.....	7,890	1,925
CALVES, head	Week ending July 20, 1935.....	15,034	3,836
	Week previous.....	14,286	4,065
	Same week year ago.....	14,981	3,972
HOGS, head	Week ending July 20, 1935.....	22,732	8,517
	Week previous.....	24,546	6,836
	Same week year ago.....	33,725	11,766
SHEEP, head	Week ending July 20, 1935.....	65,908	6,744
	Week previous.....	73,655	7,832
	Same week year ago.....	46,617	5,443

HOGS—SHEEP—CALVES—CATTLE H. L. SPARKS & CO.

National Stock Yards, Ill.—Phone East 6261
Mississippi Valley Stock Yds., St. Louis, Mo.
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Springfield, Mo.—Phone 3339

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at these annual events, and to induce them to raise and feed better grades of cattle, three novice classes have been added this year, open only to those who have never won a ribbon at the American Royal. Another new feature is that all feeder cattle are on a weight basis this year, instead of an age basis, as heretofore. Entries will close October 1. Cattle will be judged on October 22 and sold at auction on October 24. The feeder carlot division of the annual American Royal is the largest of any of the livestock shows in America. The fat cattle division offers a fine opportunity for packers to select the choicest product for their most particular trade.

CANADIAN LIVESTOCK PRICES

Leading Canadian centers, top livestock prices, July 18, 1935:

BUTCHER STEERS.			
Up to 1,050 lbs.			
	July 18, 1935.	Last week.	Same week, 1934.
Toronto	\$ 6.55	\$ 7.25	\$ 6.00
Montreal	6.80	6.75	5.75
Winnipeg	6.00	6.50	5.25
Calgary	5.50	5.50	4.00
Edmonton	5.75	5.75	4.50
Prince Albert	4.00	4.50	4.50
Moose Jaw	5.25	5.50	4.50
Saskatoon	5.00	5.00	5.00

VEAL CALVES.			
	July 18, 1935.	Last week.	Same week, 1934.
Toronto	\$ 7.15	\$ 7.00	\$ 5.00
Montreal	7.00	6.00	5.00
Winnipeg	4.50	5.50	4.00
Calgary	4.50	5.00	4.50
Edmonton	3.50	4.00	3.00
Prince Albert	3.00	3.00	3.00
Moose Jaw	4.00	4.50	3.25
Saskatoon	4.00	4.00	2.50

SELECT BACON HOGS.			
	July 18, 1935.	Last week.	Same week, 1934.
Toronto	\$ 9.60	\$10.00	\$10.25
Montreal	9.50	10.00	10.25
Winnipeg	8.75	8.75	9.25
Calgary	8.50	8.00	8.90
Edmonton	8.50	8.75	9.00
Prince Albert	8.35	8.70	8.85
Moose Jaw	8.50	8.75	9.00
Saskatoon	8.35	8.75	8.75

GOOD LAMBS.			
	July 18, 1935.	Last week.	Same week, 1934.
Toronto	\$ 9.00	\$ 9.00	\$ 8.00
Montreal	8.00	8.00	7.00
Winnipeg	6.25	6.50	6.50
Calgary	5.75	6.00	5.50
Edmonton	5.50	5.50	5.00
Prince Albert	4.50	4.50	4.75
Moose Jaw	5.75	6.00	5.00
Saskatoon	5.00	5.00	4.50

CALIF. INSPECTED SLAUGHTERS

Animals slaughtered under state inspection in California in June, 1935:

Cattle	46,194
Calves	28,487
Hogs	35,853
Sheep	112,507

Meat food products produced:

	Lbs.
Sausage	1,074,084
Pork and beef	1,419,807
Lard and lard substitutes	871,397
Jerked (beef)	250
Total	4,265,538

PACIFIC COAST LIVESTOCK

Livestock receipts for five-day period ended July 20, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,481	1,223	304	7,317
San Francisco	1,850	200	1,200	3,850
Portland	3,050	335	1,600	5,300

DIRECTS—Los Angeles: Cattle, 50 cars; hogs, 87 cars; sheep, 92 cars. San Francisco: Cattle, 250 head; hogs, 1,700 head; sheep, 1,850 head.

U. S. BEEF GRADING REPORT

Approximately 247,495,000 lbs. of beef were graded by the U. S. Bureau of Agricultural Economics during the year ended June 30, 1935, of which about 195,662,000 lbs. were graded in cooperation with the National Live Stock and Meat Board.

The Bureau declared in its annual report to the Meat Board that due to the decrease in number of cattle slaughtered, particularly the better grades on which the service is most often requested, the volume of beef graded and stamped had failed to show an increase for the first time since 1929. The decline in beef grading began with February, 1935, and amounted to about 4 per cent for the year ended June 30.

Seattle, Wash., now requires all beef offered for sale in that city to be graded according to federal standards. The Bureau reported that 23,083,000 lbs. of beef had been graded for use in that city during the initial year of the service there.

CANADIAN BRANDED BEEF

Sales of branded beef in Canada during May, 1935, totaled 4,123,702 lbs., those for the same month in 1934 being 4,286,360 lbs. Sales of the first or red brand in May, 1935, amounted to 1,303,366 lbs. and those of the blue or second brand, 2,820,336 lbs.

WATCH YOUR KILLING FATS

It is important that killing fats should go directly to the rendering kettle. "PORK PACKING." The National Provisioner's latest book, explains why and gives many other important details of lard rendering.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 20, 1935.

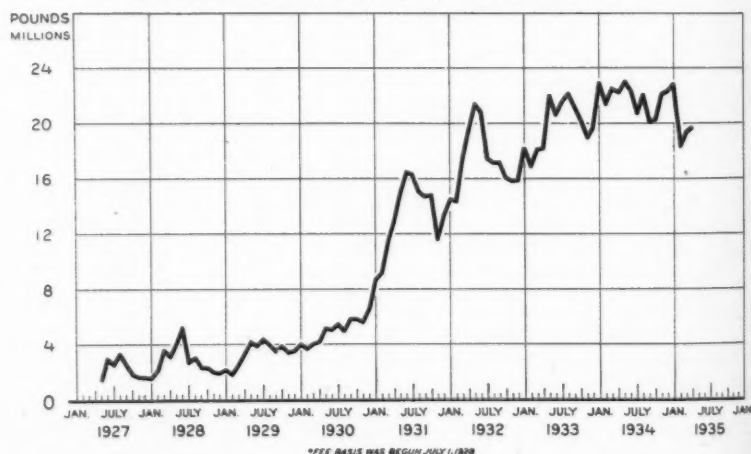
CATTLE.			
	Week ended July 20.	Prev. week.	Cor. week, 1934.
Chicago	23,648	30,083	54,746*
Kansas City	22,984	22,194	62,846
Omaha	11,838	16,177	46,979
East St. Louis	20,956	19,672	22,301
St. Joseph	6,246	7,350	18,746
Sioux City	5,748	8,464	19,928
Wichita	4,532	3,068	4,239
Philadelphia	1,687	2,010	1,925
Indianapolis	1,776	2,137	1,958
New York & Jersey City	7,284	7,436	7,886
Oklahoma City	8,875	7,259	11,042
Cincinnati	4,295	3,808	4,807
Denver	4,122	3,669	9,728
St. Paul	10,653	9,712	14,429
Milwaukee	3,598	1,875	4,460
Total	138,542	145,004	285,981

*Includes 17,140 cattle bought by F. S. R. C. Other markets not reported separately.

HOGS.			
	Week ended July 20.	Prev. week.	Cor. week, 1934.
Chicago	44,985	49,146	104,674
Kansas City	15,344	15,306	70,356
Omaha	14,298	18,137	54,792
East St. Louis	16,087	16,385	34,712
St. Joseph	6,913	8,260	30,729
Sioux City	13,653	17,081	35,509
Wichita	2,963	1,535	8,646
Philadelphia	8,517	9,836	11,796
Indianapolis	7,005	7,447	15,476
New York & Jersey City	22,732	24,545	33,725
Oklahoma City	3,371	2,796	9,158
Cincinnati	7,373	11,057	12,850
Denver	3,278	3,271	9,928
St. Paul	10,574	11,790	17,883
Milwaukee	4,423	3,285	7,413
Total	180,608	197,147	464,017

SHEEP.			
	Week ended July 20.	Prev. week.	Cor. week, 1934.
Chicago	42,100	45,223	41,876
Kansas City	17,369	15,503	18,586
Omaha	23,233	28,789	26,466
East St. Louis	21,380	28,556	17,442
St. Joseph	23,022	14,806	21,581
Sioux City	4,802	5,743	7,604
Wichita	1,401	1,129	1,200
Philadelphia	6,744	7,832	5,443
Indianapolis	2,856	4,338	3,109
New York & Jersey City	65,968	73,053	46,017
Oklahoma City	2,020	3,395	1,907
Cincinnati	11,352	13,517	2,519
Denver	5,124	5,320	2,103
St. Paul	14,224	2,874	4,100
Milwaukee	1,133	761	1,279
Total	242,728	251,650	201,832

BEEF GRADED AND STAMPED, MAY 1927 TO DATE*



GOVERNMENT BEEF GRADING SHOWS SLIGHT DECREASE.

Volume of beef graded and stamped by the U. S. Bureau of Agricultural Economics from July 1, 1934, to June 30, 1935, failed to show an annual increase for the first time since 1929, reflecting decrease in number of steers and heifers slaughtered. According to its report to the National Live Stock and Meat Board the bureau estimates that total graded will be about 4 per cent less than in 1934.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 20, 1935, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,474	1,771	3,531
Swift & Co.	2,894	597	5,702
Morris & Co.	1,443	794
Wilson & Co.	3,472	1,411	2,931
Anglo-Am. Prov. Co.	697
G. H. Hammond Co.	1,818	382
Shippers	7,765	9,101	1,261
Brennan Packing Co., 1,864 hogs; Hygrade Food Products Corp., 1,673 hogs; Agar Packing Co., 3,841 hogs.	10,306	13,774	4,971
Total: 29,683 cattle; 5,596 calves; 34,674 hogs; 19,180 sheep.			
Directs: 1,718 cattle, 986 calves; 17,919 hogs and 24,181 sheep.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,618	773	2,258	2,433
Cudahy Pkg. Co.	2,593	1,139	1,174	4,785
Morris & Co.	1,313	1,739
Swift & Co.	2,402	931	2,067	4,148
Wilson & Co.	2,277	1,045	1,135	3,617
Kornblum & Son.	953
Independent Pkg. Co.	100
Shippers	5,799	378	1,841	650
Total	18,153	4,831	8,575	17,369
Directs: 10,009 hogs. (Correction—July 13, 12, 074 hogs; July 6, 9,909 hogs.)				

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,233	3,404	3,083
Cudahy Pkg. Co.	3,278	3,283	8,150
Dold Pkg. Co.	707	2,556
Morris & Co.	1,182	1,133	1,615
Swift & Co.	2,082	2,621	3,975
Others	9,172
Eagle Pkg. Co., 37 cattle; Geo. Hoffman Pkg. Co., 31 cattle; Grit. Omaha Pkg. Co., 60 cattle; Lewis Pkg. Co., 411 cattle; Omaha Pkg. Co., 94 cattle; J. Roth & Sons, 93 cattle; So. Omaha Pkg. Co., 40 cattle; Lincoln Pkg. Co., 205 cattle; Sinclair Pkg. Co., 255 cattle; Wilson & Co., 418 cattle.				
Total: 11,724 cattle and calves; 22,169 hogs; 16,823 sheep.				
Directs: 123 cattle; 6,480 sheep.				

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,889	1,725	815	9,774
Swift & Co.	3,599	2,875	1,433	8,398
Morris & Co.	1,616	1,213	227
Hunter Pkg. Co.	1,433	1,399	912
Hell Pkg. Co.	1,231
Krey Pkg. Co.	1,412
Lacide Pkg. Co.	940
Shippers	10,394	2,756	9,921	1,877
Others	4,114	1,492	8,730	2,336
Total	24,015	10,091	26,008	23,257
Directs: 2,698 cattle; 3,008 calves; 16,822 hogs; 3,872 sheep.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,122	780	3,931	15,640
Armour and Co.	2,177	791	2,982	7,382
Others	1,276	95	1,634
Total	5,575	1,634	8,547	23,022
Directs: None.				

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,922	165	5,579	1,047
Armour and Co.	1,616	164	4,970	635
Swift & Co.	1,440	182	3,055	799
Shippers	1,188	69	3,850	398
Others	238	21	31
Total	6,404	601	17,485	2,849

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,043	1,298	1,267	1,069
Wilson & Co.	2,849	1,255	1,241	921
Others	298	41	343
Total	6,190	2,594	2,851	2,020
Directs: 91 cattle; 520 hogs.				

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,633	756	4,144	2,774
Armour and Co.	1,099	244	1,754
Hilgemeier Bros.	5	436
Stumpf Bros.	73
Meier Pkg. Co.	78	6	141
Indiana Prov. Co.	32	32	26
Schussler Pkg. Co.	32	198
Maass Hartman Co.	42	12
Art Wabnitz	8	79	34
Shippers	2,103	1,638	11,890	1,892
Others	819	136	97	471
Total	5,832	2,903	18,796	5,200

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,230	1,048	839	1,371
Jacob Dold Pkg. Co.	875	172	627	30
Wichita D. B. Co.	22
Dunn-Ostertag	129
F. W. Dold & Sons.	100	181
Sunflower Pkg. Co.	58	63
Total	3,214	1,220	1,710	1,401
Directs: 98 cattle; 353 hogs.				

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,867	2,786	4,392	920
U. D. B. Co.	36
R. Gumz & Co.	84	43	10
Armour & Co., Mil.	774	1,449
Armour & Co., Chi.	20
N. Y. B. D. M. Co.	40
Others	653	777	101
Shippers	178	41	49	29
Total	3,652	5,096	4,441	1,150

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,808	2,882	4,184	4,983
Cudahy Pkg. Co.	943	1,206
Swift & Co.	5,061	4,078	6,390	9,241
United Pkg. Co.	2,441	332
Others	1,150	6	1,545	7,057
Total	12,103	8,302	12,119	21,281
Directs: None.				

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	284
Ideal Pkg. Co.	16	381
E. Kahn's Sons Co.	1,382	442	3,290	10,078
Lohrey Pkg. Co.	3	161
H. H. Meyer Pkg. Co.	28	1,207
J. Schlechter's Son.	297	269	135
J. & F. Schroth Pkg. Co.	23	1,684
J. F. Stegner & Co.	231	220	26
Shippers	190	582	1,611	10,466
Others	1,695	849	163	479
Total	3,865	2,262	8,557	21,468
Directs: 429 cattle; 221 calves; 1,744 hogs.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	807	190	1,101	11,362
Swift & Co.	748	165	927	9,540
Others	1,098	533	1,354	23,124
Total	3,253	888	3,382	44,026
Directs: 1,541 hogs; to California markets 1,706 hogs.				

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended July 20, 1935, with comparisons:

CATTLE.

	Week ended July 20, 1935.	Prev. week, July 20, 1934.	Cor.
Chicago	29,695	36,270	45,387*
Kansas City	18,153	16,795	44,571
Omaha	11,724	14,745	40,120
East St. Louis	24,015	23,017	32,031
St. Joseph	5,575	6,601	20,680
Sioux City	6,404	10,153	15,585
Oklahoma City	6,190	5,094	4,825
Wichita	3,214	2,275	2,960
Denver	3,253	3,255	9,003
St. Paul	12,103	10,863	10,672
Milwaukee	3,652	3,109	3,758
Indianapolis	5,832	6,463	4,937
Cincinnati	3,865	2,896	4,180
Total	133,675	141,530	238,728

*Does not include 20,540 cattle bought for F. S. R. C. Other markets not reported separately.

HOGS.

	Week ended July 20, 1935.	Prev. week, July 20, 1934.	Cor.
Chicago	34,674	42,641	63,472
Kansas City	8,575	7,876	35,517
Omaha	22,169	29,173	73,686
East St. Louis	26,008	31,006	60,546
St. Joseph	8,547	12,041	53,191
Sioux City	17,485	21,548	42,739
Oklahoma City	2,851	2,388	5,574
Wichita	2,710	1,339	5,067
Denver	3,382	2,676	9,826
St. Paul	12,119	13,388	20,743
Milwaukee	4,441	5,627	7,439
Indianapolis	18,796	23,532	28,749
Cincinnati	8,537	7,693	14,631
Total	169,314	200,819	421,480

SHEEP.

	Week ended July 20, 1935.	Prev. week, July 20, 1934.	Cor.
Chicago	19,180	20,634	23,081
Kansas City	17,369	15,583	18,586
Omaha	16,823	15,600	18,718
East St. Louis	23,257	33,431	22,269
St. Joseph	23,022	14,806	25,390
Sioux City	2,849	4,561	5,132
Oklahoma City	2,020	3,395	1,907
Wichita	1,401	1,129	1,200
Denver	44,026	46,682	52,488
St. Paul	21,281	2,904	4,100
Milwaukee	1,150	1,199	1,279
Indianapolis	5,200	7,490	5,814
Cincinnati	21,468	13,049	8,638
Total	190,946	180,392	189,208

CHICAGO LIVESTOCK

RECEIPTS.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 15	10,590	2,018	14,724	12,653
Tues., July 16	5,649	1,813	14,008	7,807
Wed., July 17	6,823	1,354	8,225	2,986
Thurs., July 18	4,457	1,074	8,905	5,825
Fri., July 19	2,037	535	3,499	6,637
Sat., July 20	800	100	3,000	2,000

Total this week	30,356	7,494	52,361	37,930
Previous week	40,675	9,410	62,988	52,226
Year ago	86,584	22,530	117,192	50,618
Two years ago	46,757	8,245	139,610	59,151

SHIPMENTS.

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 15....	2,474	82	2,507
Tues., July 16....	1,377	140	2,209	240
Wed., July 17....	2,028	106	1,395	134
Thurs., July 18....	931	1,762	68
Fri., July 19....	786	123	1,498	818
Sat., July 20....	100	100



Better LOAVES AND SAUSAGES

THESE advantages are yours when you use Hallmark KreemKo Sausage Flour:

1. Reduced cost—increased yield.
2. Improved flavor and appearance.
3. A plumper sausage—juices absorbed and held.
4. More nutritious loaves and sausages.
5. Better texture and slicing quality.
6. Less danger of souring in warm weather.

May we prove it to you without obligation?

HALLMARK KREEMKO SAUSAGE FLOUR IS MADE BY ALLIED MILLS, INC.

WRITE TODAY
FOR
FREE
PARTICULARS

Distributed exclusively by
STEIN-HALL MFG. CO.
2841 So. Ashland Ave.
CHICAGO, ILL.
STEIN-HALL & CO., INC.
285 Madison Ave.
NEW YORK, N. Y.

SALES OFFICES
IN ALL
PRINCIPAL
CITIES



NO TANGLED BURST or BROKEN SAUSAGE

1.
Cooks complete batch
of sausage at one
time.

2.
Costs much less and
requires less time to
operate.

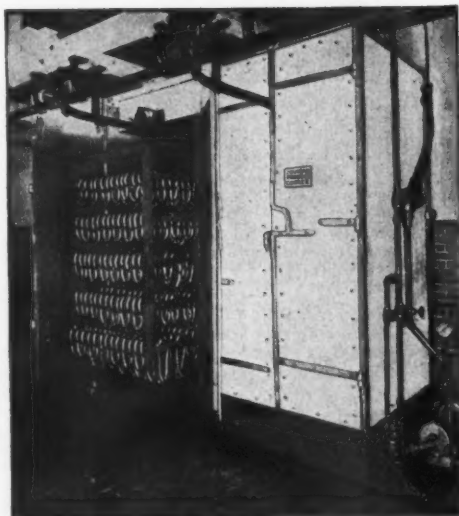
3.
Produces superior
product at all times.

4.
Large savings in
shrink.

5.
No tangled, burst or
broken sausage.

6.
Applies color at same
time sausage is
cooked.

7.
Models for every space
requirement.



Made under patents 1,690,449 dated Nov.
6, 1928, and 1,921,231 dated Aug. 8, 1933.
Other patents pending.

with the
Jourdan Process Cooker!

Every batch of sausage is the same when cooked in The JOURDAN Process Cooker. Full control of cooking operations at all times—no overcooked or undercooked sausage. And every piece of sausage is bright in color, attractive and clean in appearance. Color may be applied at the same time cooking is being done. No streaks, spots or color variations! Best of all, The JOURDAN Process Cooker **PAYS FOR ITSELF** through savings! *Send for complete details.*

*Write for
illustrated folder
!*

JOURDAN PROCESS COOKER CO.
814-832 West 20th Street
Chicago, Illinois

Up and down the MEAT TRAIL

MEAT PACKING 25 YEARS AGO

(From The National Provisioner, July 30, 1910.)

The right kind of hogs were costing packers around \$20 each, plus \$2 a head to market products. Many pork packers wished they weren't in the business. (But they lived through it.)

Packers purchases of hogs at Chicago for the week ending July 23, 1910, totalled 79,000 head, and for the year to that date 2,532,000 head. Hogs for the week averaged \$8.57.

Canada put an embargo on importation on British cattle because of an outbreak of foot and mouth disease in Yorkshire.

Meat inspection regulations were amended to permit use of animal carcasses containing nodules, provided such nodules were removed before using.

Following request of compound manufacturers to be exempted from federal meat inspection the U. S. attorney general gave an opinion sustaining the right of the Secretary of Agriculture to enforce such regulations. Cotton oil companies manufacturing compound lard were the applicants for exemption.

Cudahy Packing Company opened a new branch at Jacksonville, Fla. Armour and Company opened a branch at Toppenish, Wash.

Property of the Louisville Packing Co. was sold to the newly-formed Louisville Provision Co. for \$75,000.

President L. F. Swift, of Swift & Company, sailed with his family on the Lusitania for a trip abroad.

ANOTHER LEADER GONE

John R. Kinghan, chairman of the board, Kingan & Company, Indianapolis, Ind., passed away unexpectedly on July 23 at Cultra, a seaside resort near Belfast, Ireland. His health had not been of the best, and he had been abroad for several months. Mrs. Kinghan and his son, John R. Kinghan, joined him later and were with him at the time of his passing, which was due to heart trouble.

He was born at Belfast, Ireland, 61 years ago, and was graduated from Belfast and Edinburgh colleges. A member of the famous Kingan family of meat packers, he first entered the export business at Hamburg, Germany, and later was with the J. T. Sinclair Company at Belfast. On coming to the

United States he entered the Kingan & Co. organization at Indianapolis, which American firm had been founded by his father and two uncles. As the elder generation passed on he rose to executive position in the company, and upon the election of Robert S. Sinclair as president he became chairman of the board.

He was always active in industry affairs, as well as in civic and welfare work. He was a director and member of the executive committee of the Institute of American Meat Packers, a director of the Big Four R. R. and a member



CREDIT TO THE INDUSTRY.

John R. Kinghan, chairman of the board, Kingan & Co., who passed away at Belfast, Ireland, on July 23, had the highest respect of associates and competitors, and was an outstanding leader in his home city, Indianapolis, as well as in the industry.

of the federal regional labor board. He was married to Charlotte E. McCaw in Belfast in 1902, and leaves his widow and one son, John R. Kinghan, jr., an officer of the company.

When in need of expert packinghouse workers, watch the classified pages of THE NATIONAL PROVISIONER.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 16,928 cattle, 4,217 calves, 22,112 hogs and 13,021 sheep.

Provision shipments from Chicago for the week ended July 20, 1935:

	Week July 20.	Previous week.	Same week, '34.
Cured meats, lbs.	16,967,000	15,216,000	24,705,000
Fresh meats, lbs.	38,559,000	39,648,000	46,884,000
Lard, lbs.	2,891,000	2,349,000	5,375,000

Members of the Chicago Hide and Leather Association will hold their second golf outing of the year at Olympia Fields Country Club on August 9. This will be the South Side outing and Charles Zitnik, chairman of the committee, is urging that early arrangements be made so that foursomes are planned in ample time.

W. C. Brook, in charge of fresh pork sales for Wilson & Co., has just returned from a two weeks' vacation.

Robert S. Sinclair, president, Kingan & Co., Indianapolis, Ind., Louis B. Dorr, vice-president, Jacob Dold Packing Co., Buffalo, N. Y., G. Ben Levinson, vice-president, Levinson Packing Co., Newport News, Va., and Arthur B. Maurer, Fowler & Straub Packing Co., Kansas City, Kan., were Chicago visitors this week.

M. K. Parker, veteran Chicago packinghouse products broker, passed away on July 18 at the Mercy hospital, Chicago. "Matt" Parker had the gift of making friends and was widely known and respected in the industry.

Fred Cowin, better known to old-timers in the industry as former general superintendent of the National Packing Co., passed away on July 22 at his home in Chicago. He was born in Liverpool, England, in 1870 and came to Chicago in 1894. He was general superintendent of Anglo-American Packing & Provision Co. from 1894 to 1902, and general superintendent of the National Packing Co. until its dissolution in 1911. He then associated himself with the former head of National, Edward Tilden. In 1919 he organized and became president of the Great American Stores in Chicago and throughout the Middle West, and was active in this field until he retired in 1927, when the Great American Stores sold out to the National Tea Co. He is survived by his widow, Edith; and one son, Frederick William; two daughters, Mrs. Vida Adair and Mrs. Hazel



Save Re-Grinding Expense—C. D. TRIUMPH Reversible Plates Need No Grinding for 5 Years!

A plate for your meat grinder guaranteed for *ten years!* No re-grinding or sharpening expense for five years!

The Triumph C-D Reversible Plate is a plate in a class of its own. Do not class the Triumph plate with any other so-called hard steel or ever lasting plate. Triumph plates are superior. Triumph plates are guaranteed to outlast four plates of any other make or style, foreign or domestic. It

has the patented C-D future, it is reversible—can be used on both sides—has a reversible bushing that cannot possibly come loose. Triumph plates are made for all sizes and makes or styles of grinders.

Do away with sending plates and knives to be ground. Do away with unsatisfactory and expensive *renting* of plates and knives. Use O. K. knives or C-D cut-more with changeable blades and C-D Triumph Angle Reversible plates. The first cost is the only cost for several years to come!

Send for further information and price list.

SPECIALTY MFRS. SALES CO.

2021 Grace St.

Chas. W. Dieckmann

Chicago, Ill.



The Man Who Knows

Endorsed! BY PROGRESSIVE PACKERS

Makers of the genuine H. J. Mayer Special Frankfurt-er, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings and New Deal Lyons Seasoning.

Uniformity, perfect results and high quality cured meats are *guaranteed* with NEVERFAIL, the Perfect Cure. This superior cure insures superior results—that's why NEVERFAIL receives the hearty endorsement of so many packers.

When you consider that the smallest difference in curing cost per pound between NEVERFAIL and the lowest prices quoted is only 3/20c —\$00.0015—you'll agree that the difference is *far* too small to justify endangering the reputation of your product. Write for details today.

NEVERFAIL THE PERFECT CURE

H. J. Mayer & Sons Co., 6819-27 S. Ashland Ave., Chicago

Canadian Plant, Windsor, Ont.



HAMS SMOKED in WYNANTSKILL HAM BAGS

*actually shrink
much less!*

BEEF
•
HAM
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SHEEP
•
LAMB
•
BACON
•
FRANK
and
CALF
BAGS

Shrink savings *alone* pay the cost of WYNANTSKILL protection *many times*. And besides, you get effective protection against contamination and rough handling.

Write for Samples!

Write for Samples WYNANTSKILL MFG.CO. TROY N.Y.

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417 S. Dearborn St.
Chicago, Ill.
E. J. Donahue
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Represented by
R. P. McDermott
153 Harding Road
Columbus, Ohio
C. M. Ardizzone
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Corona, L. I., N. Y.

Jos. W. Gates
131 W. Oakdale Ave.
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1005 Pearl St.
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WESTON TRUCKING & FORWARDING CO.

Refrigerated Service



Specializing in Pool Car and Less Car-load Distribution of Packinghouse Products in the Metropolitan Area.

15-19 Brook St.
Jersey City, N. J.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Wetzell; two grand-daughters and his brother, Albert Cowin.

With the 5 games played on July 23 the first half of the Packers' Softball league season ended with Miller & Hart on top. The latter's lone defeat was by Wilson, which finished in a tie with Reliable for second place. Second half of the season begins July 30. Tuesday's results were: Miller & Hart 14, Drovers 2; Swift 13, Hammond 4; Armour 15, U. S. Cold Storage 7; Omaha 19, Manaster 14; Reliable 18, Wilson 10. League standings for the first half season:

	W.	L.	Pct.
Miller & Hart.....	8	1	.889
Wilson	7	2	.778
Reliable	7	2	.778
Swift	6	3	.667
Omaha	6	3	.667
Armour	5	4	.555
Drovers	2	7	.222
Hammond	2	7	.222
Manaster	1	8	.111
U. S. Cold Storage.....	1	8	.111

COUNTRYWIDE NEWS NOTES

W. J. Drummond, Chillicothe, O., meat man, is vacationing in the Yellowstone.

John H. Winder, president, the Stedman Company, Athens, O., meat packers, is enjoying the bathing and sea breezes at Old Point Comfort, Va.

Henry Marx, a pioneer in the casing field and known everywhere throughout the industry, passed away on July 19 at his home in Tampa, Fla. Until 1931, when he retired because of failing health, he was associated with the Oppenheimer Casing Co. on their Chicago sales staff.

Through this connection he had contacted leading packers and sausage manufacturers throughout the country, and his presence at the packers' convention began with the inception of the association in 1906.

Lancaster Packing Co., Lancaster, O., has discontinued packing operations. J. H. Kull will devote his entire time to operation of his two markets at Lancaster.

Fred Heine, killing foreman, Heine Packing Co., Logan, O., is up in Michigan attempting to reduce the fish population.

Zanesville Provision Co., Zanesville, O., is installing 20 concrete dry curing vats, each with a capacity of 1,000 lbs. of meat.

Finley Packing Co., Connellsville, O., has recently completed a program of plant improvements which includes new beef cooler, addition to sausage manufacturing room, extending and enlarging offices and garage, covering stock pens, and new equipment including

electric hoist in killing department, new sausage mixer and baking ovens, etc. This company has recently opened its seventh retail outlet in neighboring territory.

G. M. Taylor, Zanesville, O., is installing new equipment in his beef cooler as part of a program of improvement, which includes reconstruction and new layout of departments.

O. B. Joseph, well-known Seattle packer, has succeeded to the presidency of the James Henry Packing Company, Seattle, Wash., following the death of Mrs. Sophia Henry, who was one of the few women in the industry actively at the head of a meat packing enterprise. H. A. Kurtzman was made vice president, and plant superintendent; Wm. P. Moran was added to the board of directors. Mr. Joseph is doing extensive advertising in local newspapers to support retail meat dealers by telling the consuming public the facts about meat prices. One of his company's advertisements is shown on this page.

Charles H. Kuhns, by-products department foreman, John Morrell & Co., Ottumwa, Ia., plant, recently completed 14

years of service with the company. Beginning in the lard refinery, he went through the by-products department and for 9 years has been tank room foreman. From trucking and unloading leaf fat, a hard job, he went on learning the business until he qualified for his present place in showing others how to do it.



NEW YORK NEWS NOTES

V. D. Skipworth, president Adolf Gobel, Inc., was in Chicago this week.

William Heaney, manager Wilson & Company's Harlem branch, and W. T. Hawrey, manager Wilson & Company's Jamaica branch, are on vacation.

Fred Tusch, lamb department, New York Butchers Dressed Meat Company, is spending a two weeks' vacation in Atlantic City.

Meat and fish seized and destroyed by the health department of the city of New York during the week ended July 20, 1935, were as follows: Meat—Brooklyn, 5 lbs.; Manhattan, 1,200 lbs.; Queens, 13 lbs. Total, 1,218 lbs. Poultry—Queens, 3 lbs.; Manhattan, 450 lbs. Total, 453 lbs.

Wilson employees held a golf tournament at the Broadmoor golf club, Westchester county, on July 16 and climaxed a pleasant day with a steak dinner at which they had as their guest vice president Harry J. Williams. Among prize winners were: Frank Pratt, district office, first prize, set of matched stainless steel cup irons; second prize, Paul Costa, beef cutter, Westchester branch, a set of cup woods; third prize, F. Rapuano, New Haven branch, golf bag. Other prizes were awarded to J. Flaherty, Paterson branch; George M. Cline, office manager, New York plant; Julius Levin, Westchester branch; H. J. Rowe, New Haven branch; C. C. Jackson, lamb and veal sales, New York plant; S. Siskin, Harlem branch; Carl Gundlich, manager, Westchester branch; Clifford Hariman, district credit manager; Ed Vaughan, New Haven branch; Allen Brown, Murray Hill branch; Carl Volckman, New York plant office, and Robert Caldwell, assistant office manager, New York. Several prizes, cases of assorted Wilson's Savory mayonnaise, were contributed by C. B. Fenton, manager, mayonnaise department, New York. Other contributions were from C. H. Welhener and A. R. McCartan, Chicago. A. E. Nelson, district manager, New York territory, didn't choose to take home any of the prizes.

Notice HOUSEWIVES!

May we call your attention to a man who receives little notice in daily life.

YOUR BUTCHER

is one of the main pillars of YOUR community.

1. He is an expert at his craft, having put in many years of apprenticeship to learn his trade, that you may be served the proper cuts of meat.
2. The commodity that he carries for you is perishable, making his income hazardous.
3. Quick service, quality meat properly priced, is his ever-present motto.
4. Seattle butchers have an investment of over \$2,000,000.

MEAT

Is the most sustaining food known. It builds health as no other food does.

Meat is NOT HIGH PRICED. Consider the food values of meat and any other food item on your table. Your dollar buys more health and goes farther by using meat.

The James Henry Packing Co.

BACKING UP THE DEALER.

Seattle, Wash., packer spends money in the newspapers to help retailers counteract agitation against high meat prices.

Busy Executives Agree on The COMMODORE



New York's finest combination
of convenience, time-saving effi-
ciency, comfort and economy

In the heart of the city's greatest
business zone. Express subway
from lower lobby to all other
districts

2000 quiet, restful, outside rooms
—all with bath—from \$3

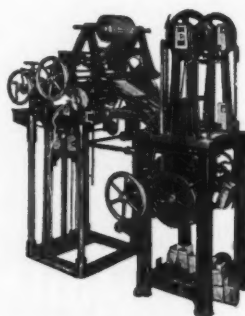
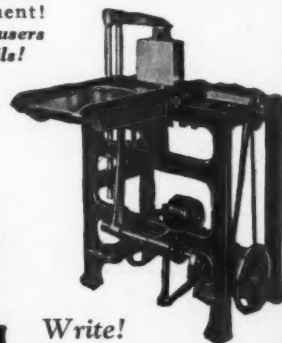
RIGHT AT GRAND CENTRAL
NEW YORK CITY
FRANK J. CROHAN, President

ASK ANY PETERS USER

*Let his experience guide you
to real packaging efficiency!*

Check his cost of operation, notice the oper-
ating speed. Pay *particular* attention to the
savings being made in time and labor. When
you're through, you'll
find it's *costing you*
money NOT to use
PETERS equipment!
Write for list of users
and complete details!

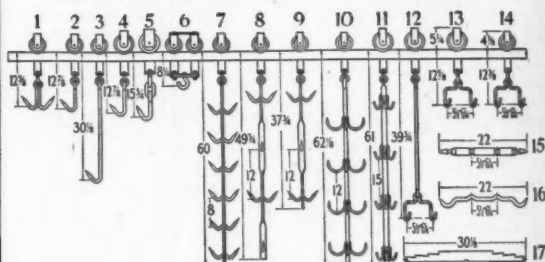
Right: PETERS Jr.
Forming and Lining
Machine. Below:
PETERS Senior Form-
ing and Lining Ma-
chine with Automat-
ic Feed.



Write!

PETERS
MACHINERY CO.
4700 Ravenswood Avenue
Chicago, Illinois

"HALLOWELL"



"Hallowell" Trolleys, Hooks, etc.

"Hallowell" Trolleys are far superior to those made
in small local shops.

First—the Wheel Flanges of the "Hallowell" are so
much heavier that they won't break out; second—the
Pin being much larger won't wear wobbly; besides,
the pin has a square shoulder under the head so it
can't turn, wear and work loose—a feature being
patented.

Wheels have plain cores; self lubricating Bushings;
or Roller Bearings.

The "Hallowell" Trolleys last longer, cost much less.

Full Data in Bulletin 449

STANDARD PRESSED STEEL CO.

BRANCHES
BOSTON
CHICAGO
DETROIT

JENKINTOWN, PENNA.

BRANCHES
NEW YORK
SAN FRANCISCO
ST. LOUIS

MEAT INDUSTRY EDUCATION

Over 2,500 books on the meat packing industry have been distributed during the past 2½ years by the Institute of Meat Packing, a division of the University of Chicago, sponsored jointly by the university and the Institute of American Meat Packers. Most of these books have been purchased by executives and employees of meat packing companies. About half of them were for use in home study courses and the remainder were purchased for independent study and reference.

These books and home study courses cover such practical subjects as plant operations in the pork, beef and sausage manufacturing divisions, livestock production and marketing, by-products, scientific aspects of the industry, merchandising, accounting and personnel administration and industrial relations. Both the prices of the books and the fees for the home study courses have been kept on a very low basis, and since the establishment of the Institute over 5,000 students have availed themselves of this opportunity.

MEAT PACKERS' 1934 PROFITS

Reports by meat packers to the U. S. Bureau of Animal Industry under the packers' and stockyards' act show that net profits of 608 slaughtering packers reporting averaged 1.29c per dollar of sales, compared with 1.41c per dollar of sales in 1933. These 608 companies showed a total net worth of \$726,037,665.17, and aggregate net sales of \$2,284,978.75. Of these companies 206 are under federal inspection and

402 are non-federal inspected. Many of them have more than one plant.

Average earnings for the 608 companies conducting slaughtering operations were at the rate of \$1.29 per \$100 of sales, equivalent to slightly over 4 per cent return on the average net worth. This compares with 1933 earnings of \$1.41 per \$100 of sales, equivalent to about 3½ per cent on net worth.

There were also 243 non-slaughtering companies reporting, with total net worth of \$156,534,219.92, and total net sales of \$258,032,720.17. Total of all packers reporting was 851, with total net worth of \$882,571,885.09, and aggregate net sales of \$2,543,011,061.92.

MAY MEAT CONSUMPTION

Federally-inspected meats apparently available for consumption in May, 1935:

	Consumption, lbs.	Per capita, lbs.
BEEF AND VEAL		
May, 1935	426,000,000	3.35
May, 1934	500,000,000	3.95
PORK (INC. LARD)		
May, 1935	427,000,000	3.36
May, 1934	631,000,000	4.99
LAMB AND MUTTON		
May, 1935	65,000,000	.57
May, 1934	47,000,000	.37

FINANCIAL NOTES

Beechnut Packing Co. reports profit of \$984,135 before federal taxes for 6-month period ended June 30, equivalent to \$1.94 per share of common stock, against \$1.67 per share last year.

Swift & Company has declared a quarterly dividend of 12½ cents a share, payable October 1.

General Foods reports net profit of \$5,862,722 for 6 months ended June 30, after all charges and provision for taxes. This is equivalent to \$1.11 a share, against \$1.12 a share during similar period in 1934.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, July 24, 1935, or nearest previous date, with number of shares dealt in during week and closing prices:

	Sales, Week ended July 24.	High.	Low.	—Close— July 24.	July 17.
Amal Leather..	1,800	3¼	3¼	3¼	3¼
Do. Pr. Pfd.	100	28½	28½	28½	28½
Amer. H. & L.	200	4½	4½	4½	4½
Do. Pr. Pfd.	1,100	23½	23½	23½	23½
Amer. Stores	1,500	38½	38	38½	37
Armour Ill.	17,400	4½	4	4½	4½
Do. Pr. Pfd.	4,200	61½	61½	61½	62½
Do. Del. Pfd.	2,800	106	106	106	105
Beechnut Pack.	300	90	90	90	90
Bohach, H. C.	275	7½	7½	7½	7
Do. Pr. Pfd.	10	50	50	50	50
Chick. Co. Oil.	600	27	26½	26½	27
Childs Co.	1,700	4½	4½	4½	5¼
Cudahy Pack.	1,900	43½	43½	43½	43½
First Nat. Strs.	900	54	53½	54	53½
Gen. Foods	15,400	37	36½	36½	36½
Gobel Co.	1,300	1¾	1¾	1¾	1¾
Gr. A. & P. 1st Pfd.	170	126½	126½	126½	128
Do. New	130	133½	133½	133½	135
Hornell, G. A.	800	1½	1½	1½	1½
Hygrade Food.	800	1½	1½	1½	1½
Kroger G. & B.	7,600	29½	29½	29½	29½
Libby McNeill.	4,650	6½	6½	6½	7¼
Mickelberry Co.	150	7½	7½	7½	7½
M. & H. Prd.	300	61¾	61¾	61¾	61¾
Morrell & Co.	300	7½	7½	7½	7½
Nat. Leather	300	7½	7½	7½	7½
Nat. Tea	2,300	10½	10½	10½	10½
Proc. & Gamb.	3,800	53½	53	53½	51½
Do. Pr. Pfd.	110	120	118½	118	120
Rath Pack.	100	28½	28½	28½	28½
Safeway Strs.	14,500	39½	39½	39½	40½
Do. 6% Pfd.	600	110½	110½	110½	110½
Do. 7% Pfd.	200	113	112	112	112
Stahl Meyer	21,550	16½	16½	16½	16½
Swift & Co.	7,450	33¼	32¾	33¼	33
Do. Int.	200	7	7	7	7
Tranz Pork	300	7	7	7	7
U. S. Leather	300	7	7	7	7
Do. A	6,200	12½	12½	12½	13½
Do. Pr. Pfd.	700	67	65½	67	65
Wesson Oil	4,700	37½	36½	37	37
Do. Pfd.	900	82¼	82¼	82¼	82
Wilson & Co.	29,600	5½	5½	5½	5½
Do. Pfd.	2,600	70½	70	70	71½

OPERATIONS AND PROFITS OF 851 MEAT PACKERS IN THE YEAR 1934

	NET WORTH.	NO. COS.	AVERAGE NET WORTH. (a)	NET SALES.	NET WORTH.	—PCT. OF PROFIT— TO NET WORTH.	TO NET SALES.
Fed. Inspected Slaughterers:							
Gen. Pkrs. Over \$20,000,000	4		\$520,963,393.90	\$1,514,716,065.00	\$21,302,296.89	4.09	1.41
Gen. Pkrs. \$4,000,000 to \$20,000,000	6		54,005,727.88	214,543,320.21	4,597,709.95	8.42	2.14
Gen. Pkrs. \$1,000,000 to \$4,000,000	14		31,164,250.22	102,957,104.93	927,940.75	2.98	0.90
Gen. Pkrs. Under \$1,000,000	83		25,646,229.83	83,888,400.87	576,347.29	2.25	0.69
Pork Pkrs. Over \$1,000,000	14		29,228,291.04	96,316,371.88	284,578.19	0.97	0.30
Pork Pkrs. Under \$1,000,000	22		7,307,042.34	29,150,719.82	(215,427.20)*	(2.95)*	(0.74)*
Beef Pkrs. Under \$1,000,000	39		4,447,708.00	29,427,653.37	342,093.82	7.69	1.16
Beef-Mutton Pkrs. Under \$1,000,000	24		3,452,290.08	23,311,910.31	(7,252.45)*	(2.09)*	(0.31)*
TOTAL	206		\$676,815,837.89	\$2,094,311,546.39	\$27,743,187.24	4.10	1.32
Non-Fed. Inspected Slaughterers:							
Gen. Pkrs. Over \$1,000,000	4		\$ 5,746,011.99	\$ 11,406,270.49	\$ 260,027.79	4.53	2.28
Gen. Pkrs. Under \$1,000,000	221		28,869,796.23	122,303,408.25	1,076,675.49	3.73	0.88
Pork Pkrs. \$1,000,000 to \$4,000,000	2		2,714,743.87	4,712,075.22	14,977.43	0.55	0.32
Pork Pkrs. Under \$1,000,000	40		5,246,989.06	16,397,150.42	(69,107.93)*	(1.32)*	(0.42)*
Beef Pkrs. Under \$1,000,000	43		2,679,200.99	12,892,865.72	174,398.60	6.51	1.35
Mutton Pkrs. Under \$1,000,000	10		36,079.42	627,521.69	(17,108.34)*	(47.42)*	(2.73)*
Beef-Mutton Pkrs. Under \$1,000,000	82		3,929,004.82	22,327,506.57	370,781.18	9.44	1.65
TOTAL	402		\$ 49,221,827.28	\$ 190,666,795.36	\$ 1,810,644.22	3.68	0.96
TOTAL ALL SLAUGHTERERS	608		\$726,037,665.17	\$2,284,978,341.75	\$29,553,831.46	4.06	1.29
Non-Slaughterers:							
Fed. Inspected Over \$20,000,000	2		73,068,420.98	79,010,653.46	6,851,315.45	9.30	8.67
Fed. Inspected \$4,000,000 to \$20,000,000	5		40,993,017.14	55,575,380.04	2,810,389.06	6.86	5.06
Fed. Inspected \$1,000,000 to \$4,000,000	8		13,768,206.69	24,724,780.41	(549,905.63)*	(3.99)*	(2.22)*
Fed. Inspected Under \$1,000,000	171		23,893,066.22	80,396,282.81	617,405.48	2.58	0.77
Non-Fed. Inspected Under \$1,000,000	57		4,211,478.89	18,323,643.45	(4,329.33)*	(0.10)*	(0.02)*
TOTAL	243		\$156,534,219.92	\$ 258,032,720.17	\$ 9,724,875.03	6.21	3.77
TOTAL ALL PACKERS	851		\$882,571,885.09	\$2,543,011,061.92	\$39,278,706.49	4.45	1.54

(a) "Average Net Worth" represents aggregate of average net worth of each concern, based on its net worth at beginning and close of current year.

(*) Loss.



For the Retail Meat Dealer



Retail Shop Talk

WAYS TO USE LIVER

Cooking information and new recipes are always welcomed by the meat-buying housewife.

Pork, beef and lamb livers, though not in so great demand as calf liver, will make appetizing dishes if correctly prepared. All liver requires special care in cooking, according to "Let's Serve Something New," a booklet containing meat specialty recipes which was recently published by the Institute of American Meat Packers. Before cooking it should be wiped off carefully with a damp cloth, and the skin and tough



fibres should be removed by first loosening with a very sharp knife, and then pulling off carefully with the fingers.

In making braised liver 1½ lbs. of the meat is left in one piece. After it has been wiped and skinned it should be larded on the rounded side with salt pork. Fry a small onion in salt pork fat. Add the liver. Half cover with hot stock (if stock is not available, dissolve 1 bouillon cube in each cup water needed); add 1 teaspoon salt, a little pepper, and sprinkle on 1 teaspoon poultry seasoning. Cover closely and simmer for 45 minutes, basting frequently. A gravy may be made with the liquid or it may be flavored with lemon juice and served with the liver. This quantity serves 5 to 6 persons.

TWO STORES IN ONE

An important change has just been made in the meat merchandising system of a meat market in West Bend, Wis., which virtually converts the busi-

ness into two separate markets under the same ownership and manned by the same help.

A department carrying the less expensive cuts of meat has been added which will be conducted on a strictly "cash and carry" basis. No telephone or charge orders will be accepted in this division, and customers are expected to carry their purchases home in order to take advantage of the exceptionally low prices in effect. The new department is located toward the rear of the market, where it is clearly designated by a large sign.

Regular telephone and free delivery service will be maintained as always. For those who prefer to call at the market for their meat, a complete line of strictly quality meats are on display in the two refrigerator counters at the front of the store.

NEW SAUSAGE RECIPES

New recipes always find favor with the meat buying housewife.

Here are some brand new sausage recipes, developed by the National Organization of Sausage Manufacturers. Retailers will find them useful in suggesting sausage dishes to housewives and increasing sausage sales and profits.

Frankfurter Corn Pudding requires 1 lb. frankfurts, 2 eggs, ¼ teaspoon pepper, 2 cups cooked corn and ½ teaspoon salt. Season the corn and add slightly beaten eggs. Place in a greased baking dish and cover the top with frankfurts. Place in an oven at 350 degs. Fahr. and cook for 25 minutes.

Sausage with Brussels Sprouts and Chestnuts requires 1 lb. pork sausage meat, 1 quart boiled Brussels sprouts, 1 cup boiled chestnuts, ½ cup butter, 6 squares corn bread. Make sausage into patties and broil. Sauté sprouts and chestnuts in butter. Pour into deep platter. Place sausage on corn bread. Arrange around sprouts and chestnuts and garnish with parsley.

SELLING MORE COOKED MEAT

Retailers often lose money when they quote a flat price for a pound of cooked meat or sausage specialty. Instead they should offer a combination of different meats. In this way the size of each sale can be increased, cooked meats are kept moving more rapidly, stale ends are avoided and the customer is better pleased because of the variety afforded.

RETAILING WITHOUT CODES

After several weeks of operation without codes, conditions in the retail field remain steady, with many indications that retailers are making sincere attempts to maintain code wages and to abide by rules of fair competition, says the U. S. Chamber of Commerce. Some retail stores in scattered localities have felt obliged to return employee working hours to coincide with store hours, but wage cuts have not followed. For the most part, however, employee hours seem to be continuing on the code basis, although many retailers say they are not sure they can continue this beyond the summer months.

Some stores have returned to pre-code methods of wage payments, but this does not necessarily mean a reduction in payrolls. In general, such methods take the form of a reduced weekly wage, but with commission, which in the long run compensates for the reduced weekly rate. In some instances this action has been taken at the request of employees themselves.

The retail price structure on the whole has remained firm. There have been spectacular instances of price cutting on some lines that are subject to price competition as "loss leaders," but this has not been carried to the extent that was anticipated.

RETAILERS CONTEST SALES TAX

New Jersey's state sales tax law has been attacked by organized groups in many cities, and a meat dealer of Trenton has obtained an order from the vice chancellor directing the state to show cause why it should not be restrained from further collection of the tax. Constitutionality of the tax was contested. The state, however, pointed out that the tax was based on the plan followed in Michigan, which has stood up under every court test.

RETAIL MEAT PRICES DECLINE

Retail meat prices dropped 2.1 per cent during two weeks ended July 2, in the most striking change in food prices in this period, according to the U. S. Bureau of Labor Statistics. All items in the meat group except sliced ham and bacon shared in the downward movement. While meat was declining, eggs advanced in price 1.6 per cent. Butter fell 3.2 per cent and cheese 1.2 per cent. The general level of all food prices fell 1 per cent during the period.

NEWS OF THE RETAILERS

Clackamas Meat Co. has been incorporated in Clackamas, Ore., capital \$25,000, by Maurice W. Harper, Richard H. Johnston and E. G. Huston.

Kruml & Fitzpatrick have engaged in the meat business on Sherman st., Lebanon, Ore.

L. R. Pratt has sold Purity Food Market, 5902 California st., Seattle, Wash., to I. J. Saunders.

Steve Yarak has opened Bay City Market at 709 W. Curtis st., Aberdeen, Wash.

Julius Henslet is erecting meat market on corner of Duke & 7th sts., St. Paul, Minn. Market is expected to be ready for business soon.

New entrants in meat business in Milwaukee, Wis., are Frank Hanks, 2102 N. Bartlett ave., and I. Becker, 4921 W. Center st.

Valley Meat Market has been opened at 178 S. Commerce st., Salem, Ore., by Melvin Guthrie.

W. C. Bellin, meat dealer of Clarksville, Ia., has sold his business to A. Besak.

Nick Meyer has opened a meat market in Pierz, Minn.

Roy Holiday has added a meat department to his grocery business in Wahpeton, N. D.

George Bernard meat market, Second st., N., Wisconsin Rapids, Wis., has been purchased by Harry Hughes and William Harcourt who will operate it as the New York market.

John Conyers has been made manager of meat department of new Kroger store, Crawfordsville, Ind.

Forest G. Miller has purchased Iamo Food Mart, Ottumwa, Ia., of which he was former manager.

Economy Market in Kellogg, Ida., was recently purchased by Roy McKinley.

MORE COMBINATION STORES

Fewer meat markets but more combination food stores are shown by the retail distribution census for 1933 when compared with that for 1929. The number of meat markets reported declined from 49,865 in 1929 to 38,344 in 1933 and the number of combination food stores increased from 115,549 in 1929 to 140,372 in 1933. Grocery stores as such declined from 191,876 in 1929 to 163,538 in 1933.

Sales in all three types of markets reflected the sharp decline in commodity prices which took place between the two census years. The dollar volume of sales in meat markets declined 63 per cent, while that in grocery stores declined 48 per cent and in combination food markets, with the increase in numbers, only 18 per cent.

The number of full-time employees in meat markets declined from 61,520 in 1929 to 35,035 in 1933; in combination markets they increased from 193,726 to 221,225. Grocery stores showed a sharp decline in employees, the number dropping from 143,413 in 1929 to 99,015 in 1933.

AMONG NEW YORK RETAILERS

Regular business meeting of Eastern District Branch was held at Schwaben Hall on July 23 with president Joseph Wagner presiding. The picnic committee reported that September 15 would be a gala Eastern District day at Hofman House Park, Glendale.

At its meeting on July 17 the Bronx Branch voted to empower state president Anton Hehn to act as proxy for the branch at the 50th annual convention of the National Association of Retail Meat Dealers in Los Angeles next month.

FOOD SHOW FOR DEALERS

Kingan & Company entertained retail grocers attending the annual convention of the National Retail Grocers' Association in Indianapolis recently, and in celebration of the ninetieth anniversary of the founding of the firm, and in introducing a new line of "International Foods," held open house to thousands of visiting grocers and to thousands of residents of Indianapolis.

A large storeroom in downtown Indianapolis was utilized for a complete display of Kingan products, as well as special displays of the new canned line, including steak and kidney stew, spaghetti and meat balls, chicken a la king and corned beef hash—the "International" line. A home economist served each visitor at the display with samples of the four new canned foods, and suggested ways to housewives by which these foods could be served in new and interesting dishes.

The complete line of Kingan products, numbering more than four hundred, was arranged about the display, and representatives of the company were on hand at all times to point out to visiting grocers and others the various points about the products. Kingan & Company reports that the reception being given to the new line of canned goods by the trade and by the public is unusually good.

SHOWING THEIR NEW LINE

At the recent convention of the National Retail Grocers' Association at Indianapolis one of the features was "open house" by Kingan & Co. at their plant, where visitors were entertained in celebration of the 90th anniversary of the company, and shown a display of Kingan products, including the new International line of canned meats.



DECLINE

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① SEE YOUR EGG BUSINESS HAS PICKED UP... HOW DO YOU DO IT

ONE BIG REASON IS MODERN PACKAGING

② YES?

THE EGG DEPARTMENT WAS MY HEADACHE DEPARTMENT UNTIL... I STARTED TO REALLY MERCHANDISE MY EGGS

③ I BEGAN TO FEATURE GOOD EGGS IN A BRIGHT CARTON... BOY, OH BOY! HOW THE EGGS SELL.

YOU'RE RIGHT! WHERE WOULD ALL THE BIG FOOD PRODUCERS BE WITHOUT A SNAPPY LOOKING PACKAGE

④ SELF-LOCKING CUSHION CARTONS MAKE EGGS LOOK MORE INVITING—THEY PUT OVER THE QUALITY IDEA

NO WONDER ALMOST ALL THE LEADING EGG PEOPLE USE THEM

⑤ EGG STORE

I DON'T SEE HOW ANY EGG MERCHANT CAN AFFORD TO BE WITHOUT SELF-LOCKING CUSHION CARTONS

Whether it be a gown, an automobile or a carton of eggs—the product must have EYE APPEAL. SELF-LOCKING CUSHION CARTONS appeal to a woman's sense of quality, they help convey the thought that the eggs are good eggs and should be purchased. This is why most of the leading egg distributors of the United States standardize on SELF-LOCKING CUSHION CARTONS.

Mail the coupon below for carton samples and more information.

SELF-LOCKING CARTON CO.,
563 E. Illinois St., Chicago, Ill.

Gentlemen:

We are interested in building our Egg business. Send samples, without obligation.

Name.....

Address.....

Patented

SELF-LOCKING EGG CUSHION CARTONS

SELF-LOCKING CARTON CO.
563 E. Illinois St. CHICAGO Phone Superior 3887

MEAT AND LARD STUDIES

Research workers of state agricultural experiment stations and the U. S. Department of Agriculture who are conducting intensive studies in meat, covering every phase from "pen to platter," met in Chicago on July 25, 26 and 27 to review work of the past year and plan for the future. Dean W. C. Coffey, University of Minnesota, who is chairman of the project, presided, and representatives of the National Live Stock and Meat Board and the Institute of American Meat Packers were present.

The study in which these workers are engaged is known as the "Cooperative Meat Investigations." Initiated by the National Live Stock and Meat Board in 1924, this project is regarded as the most comprehensive and far-reaching cooperative research program

which has been undertaken in any field.

Progress being made in the work includes intensive study of relation of breed of meat animal, age, sex, feeding rations and other factors to the meat produced. Results of the meat cookery phase of the investigations were presented. In this work, carefully controlled cookery experiments are being carried on, and the results achieved have practically revolutionized standards of meat cookery. In general, the cooperative investigations have unearthed a wealth of practical facts of value to producers, marketing agencies, processors and consumers alike.

An entire day of the conference was given to a discussion of lard problems, including production, utilization and progress being made in lard research studies. Prof. H. J. Gramlich, University of Nebraska, who heads the lard

section of the conference, spoke on "The Relation of the Present Economic Status of Lard to the Program of the Lard Conference."

Featured on the program was an address by Dr. Leo K. Campbell, Rush Medical College, Chicago, who has just completed studies showing that the use of large quantities of meat does not cause kidney damage. Speakers from the National Live Stock and Meat Board included R. C. Pollock, general manager; Miss Inez S. Willson, home economics director, and Miss Anna E. Boller, nutrition director. Representing the Institute of American Meat Packers were Dr. W. Lee Lewis, Miss Esther Latzke, R. C. Newton, W. H. Irwin, J. H. Noble, Venona Swartz, F. C. Vibrans and L. M. Tolman, all of whom spoke on lard.

HOG CHOLERA CONQUEROR

A brilliant scientific career devoted to public service was ended with the death of Dr. Marion Dorset on July 14 at his home in Washington, D. C., after an illness of a few days. As a research worker in biological chemistry and chief of the Biochemic Division, U. S. Bureau of Animal Industry, he gained an international reputation for contributions having useful applications in the livestock, meat and dairy industries, and in public health.

Although known especially for his research studies on hog cholera and his discovery of an effective preventive serum treatment for this devastating scourge, Dr. Dorset made many other important scientific contributions covering a wide field. They included research studies on the tubercle bacillus, keeping qualities of meats, composition and nutritive value of various meats and meat food products, the development and testing of disinfectants and dipping preparations, biological products used against animal diseases, research in dairy bacteriology and extensive related work.

His production of a harmless and effective fluid for marking federally inspected meats has saved the government millions of dollars through greater economy of this method over the former practice of using tags.

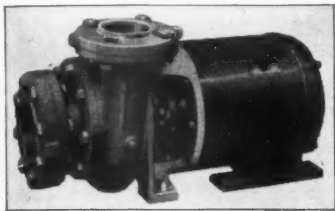
OPPOSE AID TO FISHERIES

Legislation providing for studies of the fishery industry, a market news service and other aids to marketing fishery products has been introduced in Congress. The American National Live Stock Association is opposing the proposed bill and the recommendations of the fish advisory committee of the Department of Commerce that \$500,000 be allocated from relief funds for more orderly marketing of fish products, and \$100,000 used for an extension service instructing housewives in fish handling and cooking.

NEW CENTRIFUGAL PUMP

A compact, close-coupled centrifugal pump of high efficiency, with capacities ranging from 100 to 600 g.p.m. against heads up to 189 feet, was recently added to the line of close-coupled pumps manufactured by the Chicago Pump Company. This new pump is said to be ideal for circulating and cooling systems, standpipe and water supply systems, and for transferring and handling all reasonably clear liquids.

It is a single-stage, end-suction pump. The pump and motor are built together as one unit with a single shaft. The enclosed type impeller is keyed to the



A SINGLE-STAGE, END-SUCTION PUMP.

motor shaft, which extends into the pump casing. There is only the one moving part.

The shaft is of one piece, large diameter, heat-treated steel with a bronze sleeve where it passes through the stuffing box. The impeller is of bronze, cast in one piece. Bronze wearing rings seal the impeller hubs against leakage. Ample space at the stuffing box and a split gland make repacking easy.

This pump is furnished either with or without a water seal; without a water seal for service where there is a positive pressure on the suction; with an inside-connected water seal for service where there is a vacuum on the packing box as occurs when there is a suction lift; with an outside-connected water seal for service where the liquid being handled is gritty or harmful to the packing.

There is no packing behind the water seal ring in the stuffing box. When packing is behind a water seal ring, the water seal ring shifts its position with the wearing of the packing and eventually ceases to function as a water seal ring. With no packing behind the water seal ring, it remains in its original position.

This new pump is furnished in semi-steel or bronze, as needed. The suction opening is 4 inches and the discharge opening is 3 inches. The connections

are flanged and discharge can be placed in vertical or horizontal position.

There are two feet under the pump and four under the motor. The two feet under the pump support the weight of the pipes, thereby relieving the motor shaft and motor frame of any excessive stress or strain. This pump is also furnished mounted on a cast iron base, if desired. Bulletin No. 108 contains illustrations, mechanical descriptions and engineering data on the complete line of compact, close-coupled centrifugal pumps furnished by the Chicago Pump Company, with capacities from 3 to 600 g.p.m. at all heads. Copies will be sent on request.

DUAL SERVICE METER

Bailey Meter Co., Cleveland, O., has developed a new steam flow—air flow boiler meter particularly well suited to industrial service. This meter records steam flow from the boiler, air flow supplied for combustion and flue gas temperature on one 12-in. diameter uniformly graduated chart. It also indicates steam flow on a porcelain enameled scale and integrates the total steam flow on a 6-digit counter which reads like an automobile mileage register.

The three important factors of boiler operation—combustion efficiency, steam output, and flue gas temperature—are combined and coordinated in this meter. It is equipped with the new direct-reading Bailey escapement type integrator;



NEW METER FOR INDUSTRIAL SERVICE.

an accurate, sensitive air flow mechanism; a dust and moisture-proof pressed steel casing suitable for flush front or surface mounting; and a simplified, powerful steam flow mechanism with interchangeable head chambers.

New Trade Literature

J-M Superex Blocks (NL109)—Engineering folder IN-28-A giving technical and engineering data on a new insulation for applications where temperatures of 600 to 1,900 degs. F. must be resisted. In addition to data on Superex, the folder discusses the principles of combination insulation and shows how the careful selection of two or more insulating materials for use in a furnace or boiler assures more economical operation and in many cases results in lower construction costs.—Johns-Manville.

Aluminum Paint (NL110)—A 64-page book on the uses and application of aluminum paint, which, because of the growing use of this type of paint in the meat plant, should be of more than passing interest to the packer and the packinghouse maintenance man. One section is devoted to the uses of aluminum paint in the food industries. Numerous illustrations show the use of this product in protecting surfaces of steel, wood and other materials.—Aluminum Co. of America.

Modern Air Conditioning Equipment (NL111)—A 32-page book of information for architects, engineers, contractors and building owners. In the preparation of this book evident care has been given to assemble information to assist in the selection of air conditioning equipment for residences, offices, factories, stores and all places where people live, work and play. Photographs of typical installations, together with diagrams, show the ease with which such installation may be made in new and old buildings.—Frigidaire Corp.

Thumbs Down on Rust (NL112) — A two-color folder that explains three reasons for the rust resistance of Toncan iron and illustrates typical installations.—Republic Steel Corp.

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Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Nos.
Name
Street
City

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.			Cor. week,		
1884.			1884.		
Prime native steers—	Week ended		July 24, 1883.		
400-600	18	12 1/2	@ 13 1/4	
600-800	18	12 1/2	@ 12 1/2	
800-1000	18	14 1/4	@ 15 1/2	
Good native steers—					
400-600	16	10 1/2	@ 11 1/4	
600-800	16 1/2	11 1/4	@ 11 1/4	
800-1000	16 1/2	13	@ 13 1/2	
Medium steers—					
400-600	14 1/2	10 1/2	@ 11	
600-800	14 1/2	10 1/2	@ 11 1/4	
800-1000	16	12	@ 12 1/2	
Heifers, good, 400-600	14 1/2	11	@ 12	
Cows, 400-600	9 1/2	8 1/2	@ 9	
Hind quarters, choice	@ 22 1/2		@ 14 1/2	
Fore quarters, choice	@ 14 1/2		@ 11	

Beef Cuts.

		unquoted	unquoted
Steer loins, prime	@ 35	@ 30
Steer loins, No. 1	@ 35	@ 30
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@ 37	@ 41
Steer loin ends (hips)	@ 23	@ 22
Steer loin ends, No. 2	@ 22	@ 19
Cow loins	@ 20	@ 16
Cow short loins	@ 20	@ 18
Cow loin ends (hips)	@ 17	@ 12
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@ 23	@ 21
Steer ribs, No. 2	@ 22	@ 19
Cow ribs, No. 1	@ 16	@ 11
Cow ribs, No. 2	@ 11	@ 10
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@ 16 1/2	@ 14
Steer rounds, No. 2	@ 16	@ 13 1/4
Steer chucks, prime	unquoted	unquoted
Steer chucks, No. 1	@ 12 1/2	@ 9 1/2
Steer chucks, No. 2	@ 12	@ 9
Cow rounds	@ 13 1/2	@ 9 1/2
Cow chucks	@ 11	@ 8 1/2
Steer plates	@ 12	@ 8 1/2
Medium plates	@ 12	@ 8
Briskets No. 1	@ 16 1/2	@ 10
Steer navel ends	@ 10	@ 5
Cow navel ends	@ 8 1/2	@ 3
Fore shanks	@ 8	@ 5
Hind shanks	@ 5 1/2	@ 4
Strip loins, No. 1	@ 50	@ 62
Strip loins, No. 2	@ 50	@ 52
Sirloin butts, No. 1	@ 20	@ 13
Sirloin butts, No. 2	@ 22	@ 10
Beef tenderloins, No. 1	@ 70	@ 60
Beef tenderloins, No. 2	@ 50	@ 40
Rump butts	@ 14 1/2	@ 11
Flank steaks	@ 22	@ 18
Shoulder clods	@ 13	@ 8 1/2
Hanging tenderloins	@ 14	@ 8
Insides, green, 5@8 lbs.	@ 14 1/2	@ 14 1/2
Outsides, green, 5@8 lbs.	@ 14 1/2	@ 14 1/2
Knuckles, green, 5@8 lbs.	@ 14 1/2	@ 8 1/2

Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 10	@ 10
Tongues	@ 21	@ 17
Sweetbreads	@ 25	@ 19
Ox-tail, per lb.	@ 8	@ 8
Fresh tripe, plain	@ 10	@ 4
Fresh tripe, H. C.	@ 12 1/2	@ 8
Livers	@ 16	@ 13
Kidneys, per lb.	@ 10 1/2	@ 8

Veal.

Choice carcass	13	@ 14
Good carcass	12	@ 13
Good saddles	15	@ 16
Good racks	9	@ 11
Medium racks	@ 9	@ 8

Veal Products.

Brains, each	@ 10	@ 7
Sweetbreads	@ 30	@ 34
Calif livers	@ 38	@ 35

Lamb.

Choice lambs	@ 15	@ 15
Medium lambs	@ 13	@ 13
Choice saddles	@ 17	@ 17
Medium saddles	@ 15	@ 15
Choice fores	@ 13	@ 11
Medium fores	@ 11	@ 9
Lamb fries, per lb.	@ 32	@ 25
Lamb tongues, per lb.	@ 12	@ 15
Lamb kidneys, per lb.	@ 20	@ 25

Mutton.

Heavy sheep	@ 5	@ 3
Light sheep	@ 9	@ 6
Heavy saddles	@ 8	@ 4
Light saddles	@ 11	@ 9
Heavy fores	@ 4	@ 2
Light fores	@ 5	@ 5
Mutton legs	@ 10	@ 10
Mutton loins	@ 8	@ 8
Mutton stew	@ 4	@ 3
Sheep tongues, per lb.	@ 12 1/2	@ 12
Sheep heads, each	@ 10	@ 10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 27	@ 12 1/2
Picnic shoulders	@ 18	@ 10
Skinned shoulders	@ 19 1/2	@ 11
Tenderloins	@ 34	@ 25
Spare ribs	@ 16	@ 6 1/2
Back fat	@ 15 1/2	@ 8 1/2
Boston butts	@ 25	@ 13
Boneless butts, cellar trim,	2@4	@ 30
Stip bones	@ 13	@ 19
Hocks	@ 11	@ 6
Tails	@ 11 1/2	@ 5
Neck bones	@ 7 1/2	@ 2
Blade bones	@ 14	@ 5
Pigs' feet	@ 5	@ 3
Kidneys, per lb.	@ 11	@ 5 1/2
Livers	@ 14	@ 8
Brains	@ 10	@ 5
Ears	@ 5	@ 4
Snouts	@ 10	@ 5
Heads	@ 8 1/2	@ 5
Chitterlings	@ 6	@ 6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 30	@ 24 1/2
Country style sausage, fresh in link	@ 21 1/2	@ 21 1/2
Country style sausage, fresh in bulk	@ 25 1/2	@ 25 1/2
Country style sausage, smoked	@ 24 1/2	@ 24 1/2
Frankfurters in sheep casings	@ 22 1/2	@ 22 1/2
Frankfurters in hog casings	@ 18 1/2	@ 18 1/2
Bologna in beef middles, choice	@ 16 1/2	@ 16 1/2
Bologna in beef rounds	@ 16 1/2	@ 16 1/2
Smoked liver sausage in hog bungs	@ 21 1/2	@ 21 1/2
Smoked liver sausage in hog bungs	@ 21 1/2	@ 21 1/2
Head cheese	@ 20 1/2	@ 20 1/2
New England ham specialty, choice	@ 20 1/2	@ 20 1/2
Minced luncheon specialty, choice	@ 27 1/2	@ 27 1/2
Tongue sausage	@ 18 1/2	@ 18 1/2
Blood sausage	@ 20	@ 20
Souse	@ 21 1/2	@ 21 1/2
Polish sausage	@ 21 1/2	@ 21 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 41	@ 22 1/2
Thuringer cervelat	@ 29	@ 29
Farmer	@ 27	@ 27
Holsteiner	@ 36 1/2	@ 36 1/2
B. C. salami, choice	@ 38	@ 38
Milano salami, choice, in hog bungs	@ 36	@ 36
B. C. salami, new condition	@ 44	@ 44
Frissens, choice, in hog middles	@ 34	@ 34
Genoa style salami	@ 23 1/2	@ 23 1/2
Pepperoni	@ 48	@ 48
Mortadella, new condition	@ 35	@ 35
Capicola	@ 38	@ 38
Italian style hams	@ 38	@ 38
Virginia hams	@ 38	@ 38

SAUSAGE MATERIALS

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	14 1/2	@ 15
Special lean pork trimmings	@ 18	@ 18
Extra lean pork trimmings	@ 19 1/2	@ 19 1/2
Pork cheek meat	@ 15	@ 15
Pork hearts	@ 11	@ 11
Pork livers	@ 14	@ 14
Native boneless bull meat (heavy)	@ 12 1/2	@ 12 1/2
Boneless chucks	@ 9 1/2	@ 9 1/2
Shank meat	@ 9 1/2	@ 9 1/2
Beef trimmings	@ 9 1/2	@ 9 1/2
Beef cheeks (trimmed)	@ 9 1/2	@ 9 1/2
Dr. canner cows, 250 lbs. and up	@ 7 1/2	@ 7 1/2
Dressed cutter cows, 400 lbs. and up	@ 9	@ 9
Dr. bologna bulls, 600 lbs. and up	@ 17	@ 17
Pork tongues, canner trim, S. P.	@ 17	@ 17

SAUSAGE IN OIL

Bologna style sausage in beef rounds—	\$6.50	
Small tins, 2 to crate	7.25	
Large tins, 1 to crate	7.50	
Frankfurt style sausage in sheep casings—	7.50	
Small tins, 2 to crate	8.25	
Large tins, 1 to crate	8.25	
Smoked link sausage in hog casings—	6.75	
Small tins, 2 to crate	7.50	
Large tins, 1 to crate	7.50	

BARRELED PORK AND BEEF

Mess pork, regular	@ 33.00	
Family back pork, 24 to 34 pieces	@ 32.50	
Family back pork, 35 to 45 pieces	@ 32.00	
Clear back pork, 40 to 50 pieces	@ 33.00	
Clear plate pork, 25 to 35 pieces	@ 28.00	
Bean pork	@ 32.50	
Brisket pork	@ 38.00	
Plate beef	@ 25.00	
Extra plate beef, 200-lb. bbls.	@ 26.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	15.50	
Lamb tongue, short cut, 200-lb. bbl.	40.00	
Regular tripe, 200-lb. bbl.	20.00	
Honeycomb tripe, 200-lb. bbl.	25.00	
Pocket honeycomb tripe, 200-lb. bbl.	28.00	

DRY SALT MEATS

Clear bellies, 18@20 lbs.	@ 18 1/4	
Clear bellies, 14@16 lbs.	@ 18 1/4	
Rib bellies, 25@30 lbs.	@ 18	
Fat backs, 10@12 lbs.	@ 14 1/4	
Fat backs, 14@16 lbs.	@ 16	
Regular plates	@ 16	
Jowl butts	@ 15 1/4	

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	23	@ 24
Fancy skd. hams, 14@16 lbs., parchment paper	24	@ 25
Standard reg. hams, 14@16 lbs., plain	21	@ 21 1/2
Picnics, 4@8 lbs., short shank, plain	19	@ 20
Picnics, 4@8 lbs., long shank, plain	30 1/2	@ 31 1/2
Fancy bacon, 6@8 lbs., parchment paper	27 1/2	@ 28 1/2
Standard bacon, 6@8 lbs., plain	25	@ 26
No. 1 beef ham sets, smoked—	21	@ 22
Insides, 5@9 lbs.	23	@ 24
Knuckles, 5@9 lbs.	37 1/2	@ 38
Cooked hams, choice, skin on, fattened	31	@ 32
Cooked hams, choice, skinless, fattened	32	@ 33
Cooked picnics, skin on, fattened	42	@ 43
Cooked picnics, skinless, fattened	42	@ 43
Cooked loin roll, smoked	42	@ 43

LARD

Prime steam, cash, Bd. Trade	@ \$14.47 1/2	
Prime steam, loose, Bd. Trade	@ 14.40	
Refined lard, tierces, f.o.b. Chicago	@ 16 1/4	
Kettle rend., tierces, f.o.b. Chicago	@ 16 1/4	
Leard kettle rendered, tierces	@ 16 1/4	
f.o.b. Chicago	@ 16 1/4	
Neutral, in tierces, f.o.b. Chicago	@ 16 1/4	
Compound, vegetable, tierces, c.a.f	@ 12 1/2	

OLEO OIL AND STEARINE

Extra oleo oil	11	@ 11 1/4
Prime No. 2 oleo oil	10 1/2	@ 10 1/2
Prime oleo stearine, edible	8 1/2	@ 8 1/2

TALLOW AND GREASES

Edible tallow	7 1/4	@ 7 1/4
Prime packers' tallow	6 1/2	@ 6 1/2
No. 1 tallow, 10% f.f.a.	5 1/2	@ 5 1/2
Choice white grease	7	@ 7 1/4
A-White grease, maximum 5% acid	5 1/2	@ 5 1/2
B-White grease, maximum 5% acid	5 1/2	@ 5 1/2
Yellow grease, 10@15%	5	@ 5 1/2
Brown grease, 40% f.f.a.	4 1/2	@ 4 1/2

ANIMAL OILS

Prime edible	@ 16 1/4	
Prime inedible	@ 12 1/2	
Headlight	@ 12 1/2	
Prime W. S.	@ 12 1/2	
Extra W. S.	@ 11 1/2	
Extra lard oil	@ 11 1/2	
Extra No. 1	@ 10 1/2	
No. 1 lard oil	@ 10 1/2	
No. 2 lard oil	@ 10 1/2	
Acidless tallow	@ 10 1/2	
20" neatfoot	@ 10 1/2	
Pure neatfoot	@ 12 1/2	
Special neatfoot	@ 12 1/2	
Extra neatfoot	@ 11 1/2	
No. 1 neatfoot	@ 11	

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil in tanks, f.o.b.	8 1/2	@ 8 1/2
Valley points, prompt.	10 1/2	@ 11
White, deodorized, in bbls., f.o.b. Chgo.	10 1/2	@ 11
Yellow, deodorized	10 1/2	@ 11
Soap stock, 50% f.f.a., f.o.b. mills.	2	@ 2 1/2
Corn oil, in tanks, f.o.b. mills.	8 1/2	@ 8 1/2
Soya bean oil, f.o.b. mills.	6.80	@ 7.00
Cocconut oil, seller's tanks, f.o.b. coast.	3 1/2	@ 3 3/4
Refined in bbls., f.o.b. Chicago.	10 1/2	@ 10 1/2

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Saltwater, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62 1/2	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62 1/2	3.25
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans.....	@3.23	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@5.10	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.60	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.50	

SPICES

(Basis Chicago, original bbls., bags or bales).

	Whole.	Ground.
Allspice Prime.....	8	9 1/2
Asafetida.....	8 1/2	10
Chili Pepper, Fancy.....	23 1/2	23 1/2
Chili Powder, Fancy.....	23	23
Cloves, Amboyana.....	23	27
Madagascar.....	13 1/2	16 1/2
Zanzibar.....	14	14
Ginger, Jamaica.....	18	20 1/2
African.....	9 1/2	11 1/2
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	60	64
Mustard Flour, Fancy.....	24	24
No. 1.....	15	15
Nutmegs, Fancy Banda.....	24	24
East India.....	20	20
E. I. & W. I. Blend.....	17	17
Peppercorn, Extra Fancy.....	24	24
Fancy.....	23	23
Hungarian.....	27	27
Peppina Sweet Red Pepper.....	26 1/2	26 1/2
Pepper, Cayenne.....	22	22
Red Pepper No. 1.....	10 1/2	10 1/2
Pepper, Black Alepp.....	8 1/2	8 1/2
Black Longhorn.....	8	9 1/2
Black Tellicherry.....	11	12 1/2
White Java Muntok.....	15 1/2	17
White Singapore.....	15	16 1/2
White Peppers.....	15 1/2	15 1/2

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed.....	9	11
Celery Seed.....	33	38
Cumin Seed.....	14 1/2	17 1/2
Coriander Morocco Bleached.....	7 1/2	8
Coriander Morocco Natural No. 1.....	6	8
Mustard Seed, Cal. Yellow.....	11	13
American.....	8 1/2	10 1/2
Marjoram, French.....	32	36
Oregano.....	11	14
Sage, Dalmation Fancy.....	7	9
Dalmation No. 1 Fancy.....	6 1/2	8 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@28
Domestic rounds 140 pack.....	@28
Export rounds, wide.....	@30
Export rounds, medium.....	@28
Export rounds, narrow.....	@28
No. 1 weasands.....	@05
No. 2 weasands.....	@03
No. 1 bungs.....	@11
No. 2 bungs.....	@07
Middles, regular.....	@10
Middles, select, wide, 2 @ 2 1/2 in. diam.....	@55
Middles, select, extra wide, 2 1/2 in. and over.....	.80
Dried bladders:	
12-15 in. wide, flat.....	.90
10-12 in. wide, flat.....	.75
8-10 in. wide, flat.....	.60
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.60
Narrow, special, per 100 yds.....	2.55
Medium, regular.....	2.15
Wide, per 100 yds.....	1.75
Extra wide, per 100 yds.....	1.70
Export bungs.....	.28
Large prime bungs.....	.21
Medium prime bungs.....	.14
Small prime bungs.....	.10 1/2
Middles, per set.....	.17
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black iron hoops.....	\$1.35 @1.37 1/2
Oak pork barrels, black iron hoops.....	1.25 @1.27 1/2
Ash pork barrels, galv. iron hoops.....	1.42 1/2 @1.45
Oak pork barrels, galv. iron hoops.....	1.32 1/2 @1.35
White oak ham tierces.....	2.12 1/2 @2.15
Red oak ham tierces.....	1.87 1/2 @1.90
White oak ham tierces.....	1.97 1/2 @2.00

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium, 1,040-1,315 lbs.....	\$ 8.75 @ \$ 9.00
Steers, common, 970-lb. averages.....	@ 5.70
Bulls.....	6.25 down
Cows, common and medium.....	4.75 @ 6.00
Cows, cutter and low cutter.....	3.00 @ 4.50

LIVE CALVES

Vealers, choice.....	@ \$ 9.50
Vealers, good.....	8.00 @ 8.50
Vealers, medium.....	6.50 @ 7.50

LIVE LAMBS

Lambs, strictly choice.....	@ \$ 9.00
Lambs, good.....	8.50 @ 8.75
Lambs, medium.....	7.85 @ 8.00
Ewes.....	4.00 down

LIVE HOGS

Hogs, 160-lb. average.....	@ \$10.50
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DRESSED BEEF

City Dressed.

Choice, native, heavy.....	18 @19 1/4
Choice, native, light.....	18 @19
Native, common, to fair.....	16 @17

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	18 @19
Native choice yearlings, 440 @ 600 lbs.....	17 @18
Good to choice heifers.....	15 @16
Good to choice cows.....	14 @15
Common to fair cows.....	12 @13
Fresh bologna bulls.....	11 @12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	24 @26	24 @26
No. 2 ribs.....	22 @23	22 @23
No. 3 ribs.....	18 @20	18 @21
No. 1 loins.....	30 @32	32 @36
No. 2 loins.....	26 @28	28 @30
No. 3 loins.....	22 @24	22 @24
No. 1 hinds and ribs.....	20 @23	20 @23
No. 2 hinds and ribs.....	17 @19	17 @19
No. 1 rounds.....	17 @18	17 @18
No. 2 rounds.....	16 @17	16 @17
No. 3 rounds.....	15 @16	15 @16
No. 1 chuck.....	17 @18	17 @18
No. 2 chuck.....	16 @17	16 @17
No. 3 chuck.....	14 @15	15 @16
Bolognas.....	12 @13	12 @13
Rolls, reg. 6 @ 8 lbs. avg.....	23 @25	23 @25
Rolls, reg. 4 @ 6 lbs. avg.....	18 @20	18 @20
Tenderloins, 4 @ 6 lbs. avg.....	50 @60	50 @60
Tenderloins, 5 @ 6 lbs. avg.....	50 @60	50 @60
Shoulder clods.....	12 @14	12 @14

DRESSED VEAL

Good.....	15 @16
Medium.....	13 @15
Common.....	11 up

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	16 @17
Lambs, good.....	15 @16
Lambs, medium.....	12 up
Sheep, good.....	9 @10
Sheep, medium.....	7 @ 9
Fall lambs.....	10 @14

DRESSED HOGS

Hogs, good to choice.....	\$18.75 @19.00
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FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	25 @26
Pork tenderloins, fresh.....	30 @35
Pork tenderloins, frozen.....	30 @32
Shoulders, Western, 10 @ 12 lbs. avg.....	19 @20
Butts, boneless, Western.....	24 @25
Butts, regular, Western.....	23 @24
Hams, Western, fresh, 10 @ 12 lbs. avg.....	21 @22
Picnic hams, Western, fresh, 6 @ 8 lbs. avg.....	18 @19
Pork trimmings, extra lean.....	23 @24
Pork trimmings, regular 50% lean.....	18 @19
Spareribs.....	15 @16

SMOKED MEATS

Regular hams, 8 @ 10 lbs. avg.....	25 @26
Regular hams, 10 @ 12 lbs. avg.....	24 @25
Regular hams, 12 @ 14 lbs. avg.....	23 @24
Skinned hams, 10 @ 12 lbs. avg.....	25 @26
Skinned hams, 12 @ 14 lbs. avg.....	24 1/2 @25 1/2
Skinned hams, 16 @ 18 lbs. avg.....	24 @24 1/2
Skinned hams, 18 @ 20 lbs. avg.....	23 @24
Picnics, 4 @ 6 lbs. avg.....	20 1/2 @21
Picnics, 6 @ 8 lbs. avg.....	20 @21
City pickled bellies, 8 @ 12 lbs. avg.....	23 @25
Bacon, boneless, Western.....	31 @32
Bacon, boneless, city.....	30 @31
Rollettes, 8 @ 10 lbs. avg.....	24 @25
Beef tongue, light.....	23 @25
Beef tongue, heavy.....	25 @27

FANCY MEATS

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	14c a pound
Mutton kidneys.....	3c each
Livers, beef.....	27c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@1.75 per cwt.
Breast fat.....	@2.00 per cwt.
Edible suet.....	@3.75 per cwt.
Inedible suet.....	@2.75 per cwt.

GREEN CALFSKINS

	5-9 9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	13	1.90	2.00	2.05
Prime No. 2 veals.....	12	1.75	1.85	1.90
Buttermilk No. 1.....	10	1.60	1.70	1.75
Buttermilk No. 2.....	9	1.50	1.60	1.65
Branded grubby.....	6	.95	1.05	1.10
Number 3.....	6	.95	1.05	1.10

BONES, HOOFS AND HORNS

Round shin bones, avg., 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg., 40 to 45 lbs., per 100 pieces.....	@ 85.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @200.00

PRODUCE MARKETS

Chicago. New York.

BUTTER.

Creamery (82 score).....	@24
Creamery firsts (88-91 score).....	23 1/2 @23 1/2
score.....	22 @22 1/2
Extra firsts.....	22 1/2 @23
Firsts (fresh).....	22 @22 1/2
Standards.....	22 1/2 @23 1/2

EGGS.

Fowls.....	17 @19
Broilers.....	16 @21
Fryers.....	16 @18
Spring.....	17 @20
Turkeys.....	15 @17
Ducks.....	8 @12
Geese.....	8 @ 9

LIVE POULTRY.

Fryers, 31-42, fresh.....	19 1/4 @22 1/2
Roasters, 43-54, frozen.....	23 1/2 @27
Roasters, 55 & up, frozen.....	27 @27 1/2
Fowls, 31-47.....	16 1/4 @18 1/2
48-50.....	19 1/4 @20 1/2
60 and up.....	@21

DRESSED POULTRY.

Fryers, 31-42, fresh.....	19 1/4 @22 1/2
Roasters, 43-54, frozen.....	23 1/2 @27
Roasters, 55 & up, frozen.....	27 @27 1/2
Fowls, 31-47.....	16 1/4 @18 1/2
48-50.....	19 1/4 @20 1/2
60 and up.....	@21

BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended July 18, 1935:

	July 12	13	15	16	17	18
Chicago.....	24	24	23 1/2	23 1/2	23 1/2	23 1/2
New York.....	24 1/2	24 1/2	23 1/2	23 1/2	23 1/2	23 1/2
Boston.....	25 1/2	25 1/2	24 1/2	24 1/2	24 1/2	24 1/2
Phila.....	25 1/2	25 1/2	24 1/2	24 1/2	24 1/2	24 1/2
San Fran.....	26	26	26	26	26	26

Wholesale prices carlots—fresh centralized carlots—80 score at Chicago:

	24	24	23 1/2	23 1/2	23 1/2
Receipts of butter by cities (tubs):					

	This week.	Last week.	Last year.	—Since Jan. 1—1935.
Chicago.....	66,489	77,843	54,770	1,680,604
N. Y.....	60,228	53,974	50,551	1,913,293
Boston.....	20,324	21,112	23,053	700,718
Phila.....	20,702	18,769	21,128	673,929

Total 167,753 171,698 158,500 5,168,646 5,314,342

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
Chicago.....	708,086	30,805	36,794,355	22,205,044
N. Y.....	329,033	140,260	16,781,185	6,642,996
Boston.....	104,682	11,427	5,544,688	3,998,814
Phila.....	82,965	75,245	4,660,080	3,526,796
Total.....	1,224,766	257,737	63,284,308	36,373,650

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Sausage Foreman

Young German, with knowledge of most all meat products and specialties, available. Also curing and cutting. Know costs and can make quality products from most all materials. First class references. Will come for short time if desired, to straighten out difficulties. BERNARD ROEHM, 632 E. Ohio St., Pittsburgh, Pa.

Sausage Expert

Qualified to direct and manage all sausage room operations. Can produce highest quality sausage and loaves of all kinds, also Canadian bacon; specialize in German style sausage and jellied loaves. Know all latest cures and methods. Experienced in figuring costs. W-974, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Expert Ham Maker

One who can take charge of entire ham department; is able to get good weight in cooking; can overcome all ham troubles. Specializes in roast hams and boiled hams. Desire to locate around Metropolitan area; available now. W-972, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Sausage Foreman

Sausage expert with knowledge and experience on all kinds of sausage and specialties is available. Has worked as foreman in large packing plants for many years. This experience means profits for you. Expert on costs. W-913, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Want position as superintendent. Practical experience covering beef and pork: killing, cutting, curing, etc. Can produce results with least labor cost. Will go anywhere. Can furnish references from past employers. W-969, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Experienced Sausagemaker

Position wanted by sausagemaker who has had long experience making quality sausage and meat products. Resourceful and capable of taking charge of curing and smoking department. W-954, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Men Wanted

Sausagemaker and Slaughterer

Wanted, man thoroughly experienced in making smokehouse bologna and all kinds sausage, meat loaves, specialties, etc., at lowest cost. Also knowledge of slaughtering cattle, calves, and lambs. Regular and latest cures and methods. Give nationality, age, ability in first letter. Ray M. Kinsey, Tiffin, Ohio.

Sales Manager

Large independent meat packer is seeking a major sales executive with a record of previous successful experience in the packing and provision field, and who is capable of further growth and development. This man should be preferably between the ages of 35 and 45 years, and is probably now employed. Applicant should give complete information on experience, education, age, general qualifications, and past income. Our employees have been notified that this advertisement is being placed.

W-968,

THE NATIONAL PROVISIONER
300 Madison Ave., New York City

Equipment Wanted

Scalding and Scrapping Machine

Wanted, one used tripe scalding and scraping machine, direct motor drive. W-973, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Plants for Sale

Packinghouse For Sale

All modern. Sausage kitchen, three large coolers, one sharp freezer, all electric equipment. On two main railroad lines and four hog and cattle yards. Making money, but wish to retire. Sell right. Box 402, Fairbury, Nebraska.

Equipment For Sale

Laabs Cooker

For sale, 5 ft. x 10 ft. Laabs Cooker with 25-H.P. motor; also percolator and vacuum pump. FS-951, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

MACHINERY BARGAINS: 3—Mechanical Mfg. Meat Mixers, 1—M. & M. Hog, 1—Lard Filter Press, 2—Steam Tube Dryers, 6' x 35', 5—Cooking Kettles. Miscellaneous: Lard Rolls, Cutters, Rendering Tanks, Hammer Mills, Ice Machines, Boilers, Pumps, etc.

What Idle Machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.
14-19 Park Row, New York City

Dispose of your surplus equipment through THE NATIONAL PROVISIONER "Classified" ads.

The
RATH PACKING CO.

❖
Pork and Beef Packers

BLACKHAWK HAMS and BACON

**Straight and Mixed Cans of
Packing House Products**

Waterloo, Iowa



Schenk Bros

Managers

TASTIEST!

Because Capital Brand Hams and Bacon have such fine flavor—they are always in favor

The Columbus Packing Co.

PORK AND BEEF PACKERS

Columbus, Ohio

New York Representative: M. C. Brand, 410 W. 14th St.

CARLOT SHIPPERS

Straight and mixed cars

PORK BEEF LAMB MUTTON VEAL

C. A. BURNETTE CO.

CHICAGO, ILL.

— Commission Slaughterers —

Hogs—Cattle—Calves

[We Specialize in Straight
Carloads of Dressed Hogs]

U. S. GOVT. INSPECTION

Krey's

St. Louis

Shippers of Straight and Mixed Cars

Pork — Beef — Sausage — Provisions

HAMS and BACON

"Deliciously Mild"

New York Office—259 W. 14th St.

REPRESENTATIVES

Murphy & Decker, Boston, Mass. H. D. Amis, (Washington, D. C.
M. Weinstein Co., Philadelphia, Pa. (Baltimore, Md.)

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*



NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:

Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"

HAMS and BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff W. C. Ford B. L. Wright P. G. Gray Co.
289 W. 14th St. 33 N. Delaware Av. 631 Penn. Av., N.W. 148 State St.

KINGAN'S

"Reliable" Brand

HAMS — BACON — LARD — SAUSAGE
CANNED MEATS — OLEOMARGARINE
CHEESE — BUTTER — EGGS — POULTRY

A full line of Fresh Pork—Beef—Veal
Mutton and Cured Pork Cuts

Hides—Hair—Digester Tankage

KINGAN & Co.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

Mixed carlots of

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boneless or straight carcass

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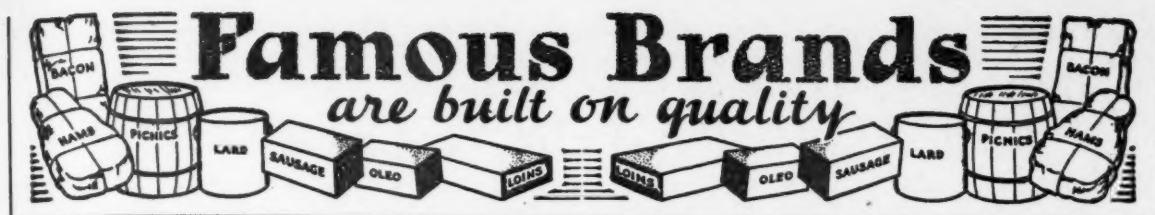
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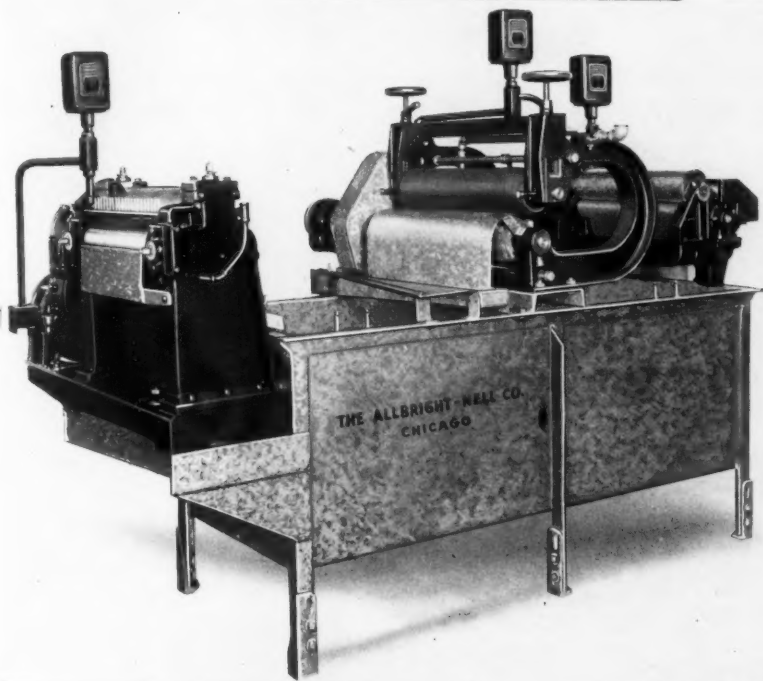


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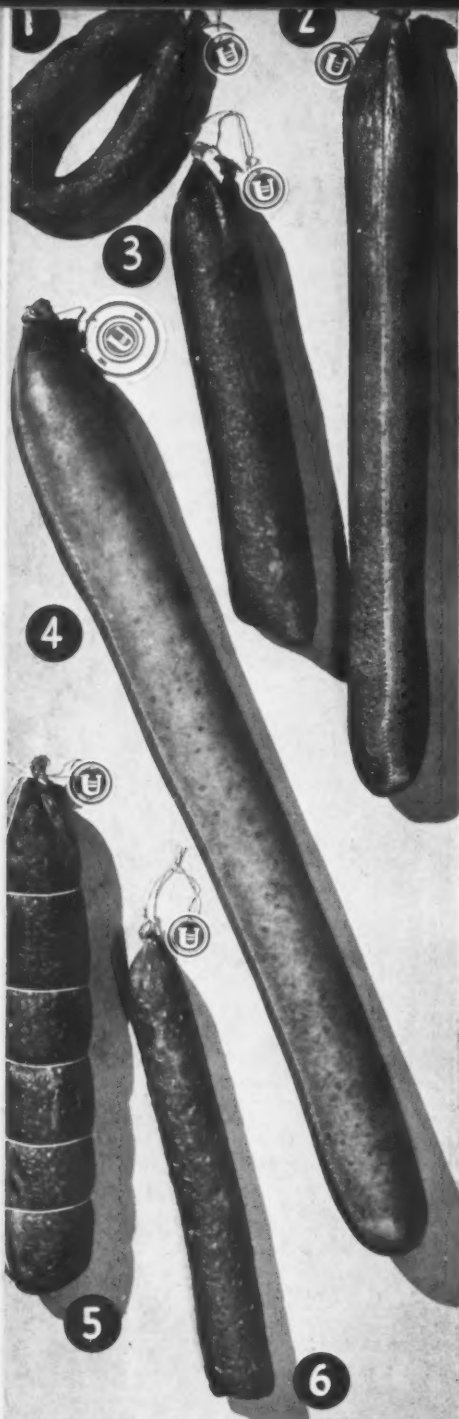
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